1.932 F5B47

BIBLIOGRAPHY ON FREEZING PRESERVATION. OF FRUITS AND VEGETABLES. *

tood Trozen

J. A. Berry and H. C. Diehl Frozen Pack Laboratory

U. S. Bureau of Agricultural Chemistry and Engineering Seattle, Washington.

Year - 1926 and prior -

Ueber die Entwickelung von Bakterien bei Niederen Temperatur. Cent. Bakt., 12: 431. 1892. Forster, J.

On the Suspension of Life at Low Temperatures.

Ann. Bot., 16: 589-590. 1902.

Macfayden, A., and Rowland, S.

The Cold Storage of Small Fruits.
U. S. D. A., Bur. Plant Ind. Bull. 108. 1907.
Fulton, S. H.

The Cold Storage of Apple Cider.
U. S. D. A., Chem. Circ. 48. 1910.
Gore, H. C.

The Killing of Plant Tissue by Low Temperature.

Missouri Agr. Exp. Sta., Research Bull. 8. 1913.

Chandler, W. N.

Factors Influencing the Survival of Bacteria at Temperatures in the Vicinity of the Freezing Point of Water.

Science, 37: 877-879. 1913.

Keith, S. C.

Application of Refrigeration to Fruit Juices.

Proc. Third International Cong. Refrig., 1913.

Gore, H. C.

The Germicidal Action of Freezing Temperatures upon Bacteria.

Jour. Bact., 3: 423-431. 1918.

Hilliard, C. M., Torossian, C., and
Stone, R. P.

Storage of Perishable Fruits at Freezing Temperatures.
Calif. Agr. Exp. Sta., Bull. 324. 1920.
Cruess, W. V., Overholser, E. L., and
Bjarnason, S. A.

The Effect of Low-Temperature Storage and Freezing on Fruits and Vegetables.

Amer. Jour. Bot., 9: 551-556. 1922. Hawkins, L. A.

^{*}These references should be available for consultation in comprehensive public or technical libraries, or through the library of your State Agricultural Experiment Station.

Keeping Fruit for Ice Cream Fresh by Freezing.
Ice Cream Trade Jour., 20: (5) 57-59. 1924.
Overholser, E. L., and Cruess, W. V.

Freezing of Quickly Perishable Fruits.

Ice and Refrigeration, 236. 1924.

Overholser, E. L., and Cruess, W. V.

Freezing Fresh Fruits in Cans.
Canning Age, 6: (2) 97-99, 129. 1925.
Cruess, W. V., and Overholser, E. L.

The Effect of Freezing on Bacteria.

Abst. Bact., 9: 25, 1925.

Thomas, S., and Kreidler, W. A.

Some Results of an Investigation of the Barrelling and Freezing of Berries in the Pacific Northwest.

Wash. State Hort. Assoc., Proc. 21st. Ann. Meeting, 164-170. 1925.

Diehl, H. C.

Acidity in Relation to Bacterial Changes Induced by Freezing.

Jour. Bact., 11: 95. 1926.

Broadhurst, J., and Gilpin, L.

Cooling Barrelled Cherries.
Canning Age, 7: 707-708. 1926.
Stephenson, C. H.

Year - 1927 -

Cold Packing Red Sour Cherries.
Canning Age, 8: 837-839, 903-908, 1927.
Lathrop, C. P.

Barrelling and Freezing of Berries.
Oreg. State Hert. Soc., 19th Ann. Rept., 28-35. 1927.
Diehl, H. C.

Resistance of Tubercle Bacilli to Cold.

Jour. Oriental Med., 7: 56. 1927.

Homina, E., and Koida, L. K.

Investigations on the Use of Fruits in Ice Cream and Ices.
Univ. Calif., Agr. Exp., Sta. Bull. 434. 1927.
Turnbow, G. D., and Cruess, W. V.



Barrelling and Freezing of Small Fruits.
Wash. State Hort. Assoc., Proc. 23rd Ann. Meeting, 192-197. 1927.
Diehl, H. C.

Year - 1928 -

Changes in Concord Grape Juice Composition by Freezing Storage. Fruit Prod. Jour., 7: (5) 26-27. 1928.

Lathrop, C. P., and Waldo, W. L.

The Effect of Freezing on Yeasts.

Proc. Soc. Exp. Biol. Med., 25: 377. 1928.

Tanner, F. W., and Williamson, B.

Utilization of Cold-packed Fruits.
Fruit Prod. Jour., 9: 106-109. 1928.
Fellers, C. R., and Mack, M. J.

Preservation of Peaches for Use in the Manufacture of Ice Cream.
U. S. D. A., Tech. Bull. 84. 1928.
Culpepper, C. W., Caldwell, J. S., and
Wright, R. C.

Fruit-Juices and Fruit Juice Beverages.
Calif. Agr. Exp. Sta., Circ. 313. 1928.
Irish, J. H.

Year - 1929 -

Cold Packing of Small Fruits Looms Larger in the Industry. Food Indus., 1: 252-255. 1929.

Nichols, P. F.

Freezing Storage of Fruits and Vegetables for Retail Distribution in Paraffined Paper Containers.

Part I. Fruit Prod. Jour., 8: (7) 9-12. 1929.

Part II. Fruit Prod. Jour., 8: (8) 9-12. 1929.

Joslyn, M. A., and Cruess, W. V.

Freezing Temperatures of Some Fruits, Vegetables and Cut Flowers. U. S. D. A., Bull. 1133. 1923. Revised, 1929. Wright, R. C. Freezing grapes and Grape Juice.
Fruit Prod. Jour., 8: (11) 10-11, 21. 1929.

Joslyn, M. A.

Freezing Storage Suggestions.
Fruit Prod. Jour., 8: (11) 12. 1929.
Joslyn, M. A., and Cruess, W. V.

Advantage of Freezing in Sirup.
Western Canner and Packer, 21: (3), 14-15. 1929.
Joslyn, M. A.

The Viability of Yeast in Freezing Storage of Grape Juice.
Fruit Prod. Jour., 8: (12) 11. 1929.
Irish, J. H., and Joslyn, M.A.

Recent Advances in the Low Temperature Preservation in Foodstuffs. Jour. Soc. Chem. Ind., 48: 245-251T. 1929.

Moran, T.

Frozen Fruit for Ice Cream.

Ice Cream Trade Jour., 25: (8) 62. 1929.

Mack, M. J., and Fellers, C. R.

Freezing Fruit in Small Containers.
Fruit Prod. Jour., 9: (2) 41-43, 57. 1929.
Joslyn, M. A.

Freezing Storage of Citrus Products.
Fruit Prod. Jour., 9: (1) 13-15 (Sect. 1). 1929.
Joslyn, M. A.

The Cold Pack Method of Preserving Berries in the Pacific Northwest. Glass Packer, 2: 115-120, 129. 1929.

Diehl, H. C.

and the same of the same

Pointers on Cold Packing.

Glass Packer, 2: 154, 158, 169. 1929.

Diehl, H. C.

Quick Frozen Foods.

Refrigerating Eng., 18: 165-169. 1929.

Bloom, S. C.

Preserving Fruits and Berries by Freezing.

Bakers' Weekly, 64; 66. 1929.

Hartley, J. M., and Gladban, C. A.

Shortcake for Christmas Dinner.
Western Canner and Packer, 20: (10) 17-19. 1929.
McConkie, J. E.

Birdseye Process for Frozen Fruits. Food Indus., 1: 378. 1929. Anon.

Frozen Pack Experiments.
Canner, 69: (24), 13-16. 1929.
Rudnick, R. A.

Frozen Pack Process Studied by Federal Officials. Canner, 69: (24) 16. 1929. Anon.

Frozen Fruit Packing Methods. How Berries are Frozen Packed in the Pacific Northwest.

Canner, 69: (21) 12-15. 1929.

Joslyn, M. A.

Frozen Fruits, Past-Present-Future.
Canning Age, 10: 555-556, 559. 1929.
Lenderking, W. R.

How Much Sugar in the Frozen Pack?

Canning Age, 10: 779-780. 1929.

Fawcett, W.

Freezing of Fruits and Vegetables.

Ice and Refrigeration, 76: 115-116. 1929.

Kohman, E. F.

Frozen Pack Methods Progress.
Fruit Prod. Jour., 9; 244-245, 257. 1929.

Moore, E. G.

Preservation of Fruits and Vegetables by Freezing. Canner, 70: (2) 23-24. 1929. Pratt, L. F.

Storage of Fruit Juices Without Injury to Color and Flavor. Glass Packer, 2: 271-273. 1929.

Joslyn, M. A.

Year - 1930 -

The Frozen Pack Method of Preserving Berries in the Pacific Northwest. U. S. D. A., Tech. Bull. 148. 1930.

Diehl, H. C., Magness, J. R., Cross, C. R., and Bonney, V. B.

What Causes Changes in Frozen Fruit? Food Indus., 2: 141. 1930.

Magoon, C. A.

Utilization of Cold Packed Fruits in Frozen Dairy Products, Strawberries and Raspberries.

Fruit Prod. Jour., 9:8-11; 46-47; 106-109, 1929. Fellers, C. R., and Mack, M. J.

Preserving Fruits and Vegetables by Freezing.

Glass Container, 9:(4) 8-9, 16; (5) 8-9, 32, 1930.

Diehl, H. C.

Frozen Food Cabinets Tried in Retail Stores. Food Indus., 2: 141. 1930.

Spoilage in Frozen Pack Fruits.
Glass Container, 9: (5) 46-48. 1930.
Magoon, C. A.

Quick Freezing - A Symposium.

Glass Containers for Frozen Fruit Products, 184-185.
Nelson, P. R., and Lang, C.W.

Paperboard Containers for Frozen Food, 155.
Malcomson, J. D.

Why Quick Freeze? 165-168.

Kolbe, C. F.

Packaging Quick-Frozen Foods, 156-158.
Birdseye, C.

Display Cases for Frozen Foods, 186-187.
Anon.

Quick Freezing Plants in the United States and Canada, 188.
Anon.

Freezing of Fruits and Vegetables Requires more Research, 162-164.

Diehl, H. C.

Reactions of Public to Frozen Foods are Tested, 175.

Anon.

Food Indus., 2: 156-187, 1930.

Removal of Cream of Tartar from Grape Juice by Freezing Storage.
Ind. Eng. Chem., 22: 614-615. 1930.

Joslyn, M. A., and Tucker, D. A.

Refrigerating Engineers Hear of Frozen Food. Food Indus., 2: (6) 285. 1930. Anon. How Fast is Quick?
Food Indus., 2: 242: 1930.
Anon.

Frozen Sweet Corn.
Food Indus., 2: 279. 1930.
Yeager, A. F.

Distribution Hurdles in Quick Frozen Foods. Food Indus., 2: 250-254. 1930. Bryce, F. W.

Recent U. S. Patents for Quick-Freezing Systems (A Summary). Food Indus., 2:344, 1930.

Anon.

Development of the Frozen Foods Industry.
Ice and Refrigeration, 78: 543-547. 1930.
Anon.

Cold Storage does not Destroy Important Vitamins in Foods. Siebel Tech. Rev., 5: (1) 9. 1930.

Anon.

The Principles and Practice of Preserving Fruits and Fruit Products by Freezing.
Fruit Prod. Jour., 9: 336-339. 1930.
Joslyn, M. A.

Conference on Frozen Foods.

Fruit Prod. Jour., 10: 178-180. 1930.

Anon.

Why Freeze Fruit in Sirup?
Food Indus., 2: 350-353. 1930.
Joslyn, M. A.

Fruits and Vegetables in the Retail Food Store of Tomorrow.

Canner, 71: (15) 18. 1930.

Wright, R. C.

The Effect of Low Temperature Storage on Cider.

Annual Report for 1929, Hort: and Agr. Research Sta., National
Fruit and Cider Institute, Long Ashton, Bristol, England, 196-199.

Abst. - Fruit Prod. Jour. 10: 25. 1930.

Barker, B. T., and Grove, O.

Quick Freezing Method Involved in Patent Suit. Food Indus., 2: 429. 1930.

Anon.

Regrigerating the Frozen Fack at Retail Cutlets. Fruit Prod. Jour., 9: 142-144. 1930.

Frozen Pack Fruit Preserving entering Commercial State.
Canner, 70: (19) 34: 1930.
Anon:

Fruit Freezing Conference.

Georgia Agr. Exp. Sta., Circ. 89. 1930.

Woodroof, J. G.

Frozen Grape Juice.

Ice and Refrigeration, 79: 288, 1930.

Joslyn, M. A., and Tucker, D. A.

Freezing Georgia Peaches.
Food Indus., 2: 496-498. 1930.
Baker, C. T.

Frozen Pack Experiments.
Canner, 69: (24) 13-16. 1930.
Rudnick, R. A.

Heat Transfer of Foods During Freezing and Subsequent Thawing.

I. Temperature Changes in Sugar Solutions, Sweetened Fruit Juices and other Liquids.

Ind. Eng. Chem., 22: 1192-1197. 1930.

Joslyn, M. A., and Marsh, G. L.

Quick Freezing Grape Juice.

Refrigeration, 48: (5) 43. 1930.

Joslyn, M. A., and Tucker, D. A.

Distributing Fresh Orange Juice.

Ice and Refrigeration, 79: 391. 1930.

Refrigeration, 48: (5) 43. 1930.

Joslyn, M. A., and Tucker, D. A.

Frozen Pack Strawberries Satisfactory for Preserves. Canner, 70: (13). 38. 1930. Anon.

Preserving Fruit by Freezing (Peaches and Figs).

Georgia Agr. Exp. Sta., Bulls. 163, 164. 1930.

Woodroof, J. G., and Bailey, J. E.

Test of Frozen Food Sales Called Gratifying. Canner, 70: (15) 30. 1930. Anon.

Frozen Foods.

Food Manufacture, 5: 311-312. 1930.

Anon.

Preserving Fruits by Freezing.

Georgia Agr. Exp. Sta., Ann. Report, 1929, 20-21. 1930.

Anon.

Freezing in Glass.
Canning Age, 11: 745-746. 1930.
Anon.

Big Increase in Frozen Pack Cherry Output. Canner, 71: 21. 1930.

Anon.

Selling Frozen Foods at Retail. Canner, 70: (25) 19. 1930. Anon.

The Refrigeration of Fruits and Vegetables.
Pacific States Cold Storage Warehousemen's Assoc., Minutes, 10th
Ann. Conv., 26-35. 1930.

Diehl, H. C.

Frozen Foods.

Canning Age, 11: 397-398, 409. 1930.

Ireland, R.

World's First Frozen Food Plant for Georgia Peach Pack.
Canning Age, 11: 629-631. 1930.
Abbott, F. H.

Strawberries only Frozen Fruit Sold in Chicago. Canner, 70: (13) 34. 1930. Anon.

What Effect will Frozen Fruits have on the Selling of Canned Fruit? Canner, 72: (10) 100. Convention Number. 1930.

Raulston, R. J.

Commercial Practices in Freezing Small Fruits. Cannor, 70: (4) 15-16. 1930. Sale, J. W.

Production and Distribution of Frozen Fruits in Small Cans. Canner, 70: (5) 20-23. 1930.

McConkie, J. E.

"Frosted Foods" Adopted Name for Cold Packed Products.
Canning Age, 11: 573-576. 1930.
Mann, C. F. A.

Showing More Interest in Future Cold Pack Berries.
Canner, 71: (23) 36. 1930.
Anon.

Distribution, the Big Problem.

Ice and Refrigeration, 79: 293-294. 1930.

McConkie, J. E.

Spoilage in Frozen Pack Fruits.
Canner, 70: (13) 27-29. 1930.
Magoon, C. A.

Testing Frozen Fruits for Appearance, Flavor, Edibility, and Mold. Glass Packer, 3: 341-344, 357. 1930.

Bonney, V. B.

Quick Frozen Foods.

Refrigerating Eng., 19: 75-79. 1930.

Birdseye, C.

Preserving by Freezing.
Canning Age, 11: 217-220, 223, 225. 1930.
Diehl, H. C.

Frozen Pack of Fruits and Vegetables in Retail Packages.
Wash. State Hort. Assoc., Proc. 26th Ann. Meeting, 213-217. 1930.
Diehl. H. C.

Preservation of Fruits and Vegetables by Freezing Storage. Calif. Agr. Exp. Sta., Circ. 320. 1930. Joslyn, M. A.

Boosting Consumption of Michigan Cold Pack Cherries. Canner, 71: (23) 17. 1930. Anon.

Year - 1931 -

Preservation of Peas by Freezing.

Dept. Sci. Indus. Research, Food Invest. Bd. (Gt. Brit.) Ann. Report, 1930. 69-70. 1931.

Barker, J.

What can be Frozen?
Refrigeration, 49: (1) 50, 51, 54. 1931.
Woodroof, J. G.

Freezing of Vegetables and Fruits Discussed. Food Indus., 3: 42. 1931. Diehl, H. C.

Effect of Quick Freezing on the Distribution of Fruits and Vegetables.

Ice and Refrigeration, 80: 131-133. 1931.

Birdseye, C.

Frozen Fruit Conference is Held.
Western Canner and Packer, 22: (10). 23, 28. 1931.
Anon.

Preserving Sauerkraut by Freezing.

Ice and Refrigeration, 80: 139. 1931.

Wadsworth, A. M.

New Process for Preserving Peas in the United Kingdom.

Dept. Commerce Weekly News Release of Reports by Foreign

Representatives of the Depts. of Commerce and State, Washington,
D. C., 1931.

Wadsworth, A. M.

Tests Prove Mutritive Values of Quick Frozen Fruits are not Destroyed. Fruit Prod. Jour., 10: 101. 1931.

Ancn.

Frozen Orange Juice Makes its Bow.
Fruit Prod. Jour., 10: 174-176. 194. 1931.
Moore, E. G.

Orange Juice at Your Doorstep.
Canning Age, 12: (2) 119-129. 1931.
Keef, L. V.

California Progresses in Preserving Citrus Juice.
Food Indus., 3: 71-73. 1931.

Joslyn, M. A., and Marsh, G. L.

Keeping Quality as Related to the Distribution Problem. Ice and Refrigeration, 80: 39-41. 1931. Magoon, C. A.

Observations on the Freezing Storage of Figs. Fruit Prod. Jour., 10: 218. 1931. Pentzer, W. T., and Asbury, C. E.

Storing Frozen Foods.
National Provisioner, 84: (9) 29. 1931.
Anon.

Frozen Food Flavor.

National Provisioner, 84: (9), 29. 1931.

Anon.

Borden to Sell Frozen Crange Juice. Fruit Prod. Jour., 10: 224. 1931. Anon.

Borden Plans Plant for Frozen Citrus Juices. Ice and Refrigeration, 80: 268. 1931. Marsh, G. L., and Joslyn, M. A. Fruit Juices May take Lead.

Western Canner and Packer, 22: (11), 21-22. 1931.

Marsh, G. L., and Joslyn, M. A.

Frosty Side of Fruit Industry.

Western Canner and Packer, 22: (12) 72. 1931.

Ireland, R.

Freezing Needs New Viewpoint.

Western Canner and Packer, 22: (12) 74-75. 1931.

Diehl, H. C.

Marketing frozen Orange Juice.
Canner, 72: (14) 17-18. 1931.
Marsh, G. L., and Joslyn, M. A.

Freezing Fruit Juices.
Ice and Refrigeration, 80: 424. 1931.
National Provisioner, 84: (12) 29. 1931.
Chance, E. M.

Shipments of Frozen Orange Juice to Northern Markets.
Ice and Refrigeration, 80: 360. 1931.
National Provisioner, 84: (17) 29. 1931.
Marsh, G. L., and Joslyn, M. A.

Marketing Frozen Pack Spinach.
Canner, 72: (16) 17-18. 1931.
Birdseye, C.

Freezing of Fruits and Vegetables.

Ice and Refrigeration, 80: 354. 1931.

Birdseye, C.

Preservation Freezing - Some Effects on Quality of Fruits and Vegetables Georgia Agr. Exp. Sta., Bull. 168. 1931.

Woodroof, J. G.

Freezing Orange Juice in National Juice Corp. Plant, Tampa, Florida. Ice and Refrigeration, 80: 413-417. 1931.

Grayson, R. V.

Florida Produces Frozen Orange Juice. Food Indus., 3: 208, 211. 1931. Burton, L. V.

Freezing Storage Problems.
Fruit Prod. Jour., 10: 274, 275. 1931.
Marsh, G. L. and Joslyn, M. A.

Cold Packed Barrelled Fruit in 1930. Food Indus., 3: 214. 1931. Ireland, R. Who is Doing the Quick Freezing? Food Indus., 3: 223. 1931.

Anon.

The "Frozen Pack" Method of Preserving Berries. Oregon Agr. Exp. Sta., Bull. 278. 1931. Wiegand, E. H.

Test Shipment of Frozen Orange Juice. Ice and Refrigeration, 80: 417. 1931. Weber, M. G.

Freezing Fruit Juices. Ice and Refrigeration, 80: 424, 1931. Weber, M. G.

Concentrating Fruit Juices by Freezing. Food Indus., 3: 187. 1931. Weber, M. G.

The Frozen Food Situation - Why Freeze Foods - Refrigeration as a Factor in Marketing. Refrigerating Eng., 21: 267-269. 1931. Anon.

Where Quick Frozen Vegetables Stand Today. Food Indus., 3: 213. 1931. Birdseye, C.

Marketing Frozen Spinach. National Provisioner, 84: (18) 31. 1931. Birdseye, C.

What State Laws Say About Cold Storage. Food Indus., 3: 226-228. 1931. Anon.

New Berry (Freezing) Process Completed. Western Canner and Packer, 23: (2) 26. 1931. Canner, 72: (23) 11, 12. 1931. Wiegand, E. H.

Cold Pack Outlook. Western Canner and Packer, 23: (2) 28, 29. Anon.

Orange Juice Shops Planned for South. Ice and Refrigeration, 80: 509. 1931. Weber, M. G.

Quick Freezing Orange Juice. Refrigeration, 49: (6) 24,25. 1931. Anon.

Cold Packing a la Birdseye.

Western Canner and Packer, 23: (3) 7,8. 1931.

Anon.

Frozen Pack Fruit May Enter.
Fruit Prod. Jour., 10: 347. 1931.
Anon.

Zarotschenzeff Quick Freezing Process.

Ice and Refrigeration, 80: 503-507. 1931.

Anon.

Frozen Peaches.
Canning Age, 12: 458. 1931.
Cruess, W. V., and Overholser, E. L.

Data on Freezing Strawberries.
Fruit Prod. Jour., 10: (11) 339, 340, 353. 1931.
Jarvis, J. W.

Utility of the Vacuum Bottle in the Marketing of Frozen Pack Products.
Fruit Prod. Jour., 10: 341-343. 1931.

Marsh, G. L., and Glenn, D. S.

Marketing Cold Packed Fruits.

Western Canner and Packer, 23: (3) 26-28. 1931.

Shannon, R. T.

Halting Moisture Loss in Quick-Frozen Foods.
National Provisioner, 84: (20), 27. 1931.
Anon.

Start Freezing Mushrooms.
National Provisioner, 85: (18) 25. 1931.
Anon.

Freezing Problems in Fruit.
National Provisioner, 85: (24) 29. 1931.
Anon.

Experiments on Freezing Vegetables and Fruits.

Low Temp. Research Station, Cambridge, England.

Ice and Refrigeration, 81: 85. 1931.

Anon.

Frozen Tropical Fruits.

National Provisioner, 85: (6) 32. 1931.

Anon.

Freezing Storage of Pineapple Products.
Fruit Prod. Jour., 10: 364-366. 1931.
Eckart, T. G., and Cruess, W. V.

Georgia Experiment Station Studies.

Ice and Refrigeration, 81: 115. 1931.

Anon.

Frozen Fruits and Vegetables in the Pacific Northwest.

Lee and Refrigeration, 81: 115, 173-176, 337-339. 1931.

Taylor, D. M.

Frosted Food List Grows.

National Provisioner, 85: (6) 31, 32. 1931.

Wright, R. C.

Packaged Frozen Foods on Sale at Wanamaker's. Canner, 73: (14) 15. 1931.

Anon.

Grayson De-aerating Freezing System.

Ice and Refrigeration, 81: 172. 1931.

Anon.

Freezing Cobbed Corn.

Western Cannor and Packer, 23: (5) 26. 1931.

Wright, R. C.

Frozen Sliced Apples.

Ice and Refrigeration, 81: 176. 1931.

Anon.

Present Extent of the Frozen Food Business.

Refrigerating Eng., 22: 170-172. 1931.

Anon.

Experiments in Freezing of Asparagus (at The Dalles, Oregon).

Ice and Refrigeration, 81: 180. 1931.

Taylor, D. M.

Keeping Frozen Foods Hard Frozen in the Shop of the Retailer. Ice and Refrigeration, 81: 169-172. 1931. Pennington, M. E.

Freezing may Rival other Food Techniques.
Glass Packer, 10: 538. 1931.
Anon.

Freezing Florida Citrus Juices.

Ice and Refrigeration, 81: 244. 1931.

Chace, E. M., and Poore, H. D.

Quick-Freezing Economics.
National Provisioner, 85: (11) 31. 1931.
Anon.

Quick-Freezing Methods.

National Provisioner, 85: (20) 29-32, 49. 1931.

Fennema, G. R.

Cuick-Freezing Citrus Fruit Juice and Other Fruit Products.

Ind. Eng. Chem., 23: 1109-1112. 1931.

Ice and Refrigeration, 81: 474. 1931.

Chace, E. M., and Poore, H. D.

Public Health Aspects of Frozen Foods (Abst.)
Fruit Prod. Jour., 11: 85. 1931. (See also 1932).
Fellers, C. R.

Portable Equipment for Quick-Freezing Foods.

Ice and Refrigeration, 81: 340-341. 1931.

Anon.

Study Freezing of Farm Products (at New York Station).
Fruit Prod. Jour., 11: 73. 1931.
Anon.

Freezing and Melting Points of Fruits and Vegetables.
Refrigerating Eng., 21: 272-273. 1931.
Smith, A. L.

Bringing Quick-Freezing to Seasonal Crops. Food Indus., 3: 490-491. 1931. Birdseye, C.

Frozen Food Industry Expanding.
Ice and Refrigeration, 81: 341. 1931.
Anon.

Moving the Cold Pack to Market.
Western Canner and Packer, 25: (8) 28-30, 32-33. 1931.
Anon.

Improved Cold Packing Process.
Canner, 72: (23) 11-12. 1931.
Burtner, J. C.

Freezing Storage Investigations at the University of California. Fruit Prod. Jour., 11: 110-112. 1931.

Cruess, W. V.

Frozen Foods and the Canning Industry.
Canning Age, 12: 676, 677, 704, 706. 1931.
Joslyn, M. A.

Meeting of Frozen Foods Association.
Canning Age, 12: (12) 706. 1931.
Anon.

Orange Juice (Frozen) to be Distributed by Milk Wagons.
Canner, 72: (9) 36. 1931.

Anon.

Fruits and Vegetables Featured in Frozen Foods Conference.
Canning Age, 12: 44, 61. 1931.
Anon.

Standard Cars Adequate for Frozen Orange Juice. Fruit Prod. Jour., 10: 283. 1931. Anon.

Canned Apples, Frozen Apples and Fresh Sliced Apples.
Fruit Prod. Jour., 11: 100, 101, 111, 121. 1931.
Coons, B. C.

The Frozen Pack Method of Preserving Berries.
Ice and Refrigeration, 81: 469, 470. 1931.
Wiegand, E. H.

The Effect of Discontinuous Refrigeration in Bacteria in Foods.

Jour. Bact., 21: 25-26. 1931.

Prescott, S. C., Bates, P. K., and

Needle, H. C.

Frozen Foods as of 1931.
Canning Age, 12: 516-518. 1931.
Mann, C. F. A.

Frozen Food Spoilage.
National Provisioner, 84: (6) 33. 1931.
Magoon, C. A.

Strawberries for Ice-Cream Manufacture. Frozen Pack Strawberries.

Iowa Agr. Exp. Sta., Circ. 132: 2-12. 1931.

Fabricius, N. E.

Corn on the Cob Added to Quick Frozen Food Lines.
U. S. D. A., Bur. Agr. Econ. Marketing Activities, 11: 44. 1931.
Anon.

Frozen Fruits Versus Canned.
Canning Age, 12: 168. 1931.
Anon.

Fruit Products Preserved Successfully by Freezing with Solid Carbon Dioxide.

U. S. D. A. Yearhook of Agriculture 1071 200 200 200

U. S. D. A., Yearbook of Agriculture 1931, 268-270. 1 Chace, E. M.

Bakers Like Frozen Cherries.
National Provisioner, 84: (14), 33. 1931.
Anon.

Frozen Berries Popular.
National Provisioner, 84: (23) 35. 1931.
Anon.

Year - 1932 -

Low Temperature Concentration of Plant and Animal Liquids. Mo. Bul. Agr. Sci. and Pract. 23: 18-22T. 1932. Stampa, G.

Does Freezing Kill Clostridium Botulinum Spores? Jour. Bact., 23: 47, 48. 1932. James, L. H.

Fresh Prunes Frozen Packed Successfully.
Fruit Prod. Jour., 11: 137. 1932.
Diehl, H. C.

Has Frozen Food Marketing Failed? Food Indus., 4: 23-24. 1932. Coburn, R. G.

What the Frozen Food Industry Means to the United States. Ice and Refrigeration, 82: 59-61. 1932. Grayson, R. V.

New Containers for Cold Packing.
Western Canner and Packer, 25: (9) 33-34. 1932.
Cruess, W. V.

Preserving Fruits and Vegetables by Freezing as an Industry. Fruit Prod. Jour., 11: 138-141, 143. 1932.

Woodroof, J. G.

Quick Food Freezing Process Devised to Aid the Housewife. New York Times, Feb. 14, 1932. Farrell, M.

Tests Show Quick-Freezing Fails to Kill Spores of Poisonous Germs. Ice and Refrigeration, 82: 140. 1932.

Anon.

Chemical Studies of Frozen Fruit.

Georgia Agr. Exp. Sta., Ann. Rept., 37-38. 1932.

Woodroof, J. G., and Bailey, J. E.

Chemical Problems of the Quick-Freezing Industry. Ind. Eng. Chem., 24: 682-686. 1932. Tressler, D. K.

Quick Frozen Prunes.

Ice and Refrigeration, 82: 140. 1932.

Anon.

A New Quick Frozen Fruit Product. Fruit Prod. Jour., 11; 229-230, 249, 1932. Sorber, D. G. A Forward Step in Frozen Fruits.
The Forecast, 43: 61, 84.11932.
Amberson, R.

Numbers of Bacteria in Frozen Food Stores at Several Temperatures.

Amer. Jour. Public Health, 22: 257-262. 1932.

Prescott, S. C., Bates, P. H.

and Highlands, M. E.

Comparative Study of Juices from Frozen Fruits. Ind. Eng. Chem., 24: 353-354. 1932. Prickett, T. A.

Frozen Pack Laboratory Puts up 76,000 Small Containers. Western Canner and Packer, 23: (12) 82-83. 1932. Diehl, H. C.

Quick Freezing Tests of Peaches.

Ice and Refrigeration, 82: 216. 1932.

Diehl, H. C.

Need Better Cold Pack Methods.
Western Cannor and Packer, 23: (11) 23-24. 1932.
Wiegand, E. H.

Maintaining Quality in Barrelling.
Canning Age, 13: 205. 1932.
Wiegand, E. H.

Frozen Cherry Juice (in Wisconsin).

Ice and Refrigeration, 82: 214. 1932.

Anon.

New Plant Varieties Needed for Quick-Freezing. Ice and Refrigeration, 82: 216. 1932. Anon.

Frozen Pineapple Juice.
Science Suppl., 75: (10) 1932.
Diehl, H. C.

Developing Equipment for Quick-Freezing and Chilling. Food Indus., 4: 132-135. 1932.

Vogt, C. W.

Frosted Foods Win Suit.
Canner, 74: (18) 16. 1932.
Anon.

Frozen Orange Juice (Univ. Calif.).
Science Suppl., 75: 14. 1932.
Anon.

A New Quick Frozen Fruit Product: Fruit Prod. Jour., 11: 229-230, 249-255. 1932.

Also as

Fruit Pulp Freezing Tests at San Jose.
Western Canner and Packer, 25: (12) 30-32, 33. 1932.
Sorber, D. G.

Portable Quick Freezing Apparatus.

Ice and Refrigeration, 82: 375-377. 1932.

Birdseye, C.

Quick Frozen Pineapple Juice an Appetizing Product.
Western Canner and Facker, 24: (1) 20-21. 1932.
Chace, E. M., and Poore, H. D.

Public Health Aspects of Frozen Foods.

Amer. Jour. Public Health, 22: 601-611. 1932.

Fellers, C. R.

Research Work in the Frozen Foods Field.

Amer. Jour. Public Health, 82: 430. 1932.

Jabine, W.

Frozen Cider.
Fruit Prod. Jour., 11: 293-294. 1932.
Harvey, R. B.

Bacteria Question in Cold Packing.
Western Canner and Packer, 23: (10) 17-18. 1932.
Berry, J. A.

Also as

How Freezing Affects Microbial Growth.
Food Indus., 4: 205. 1932.

Berry, J. A.

Frozen Corn.
Canning Age, 13: 333, 358. 1932.
Yeager, A. F., and Latzke, E.

Researches in Frozen Food Field Summarized.
Canning Age, 13: 356. 1932.
Anon.

The Neck of the Bottle.
Fruit Prod. Jour., 11: 367-369. 1932.
Jabine, W.

Changes Which May Occur in Frozen Foods during Cold Storage. Food Indus., 5: 346-347, 410, 432. 1932.

Tressler, D. K.

Orange Products Frozen in Ice Cream Freezers.
Ice and Refrigeration, 82: 140. 1932.
Chace, E. M., and Poore, H. D.

Symposium on Frozen Foods.

A Physiological View of Freezing Preservation, 661-665.

Diehl, H. C.

The Problem of Preserving Orange Juice by Freezing, 665-668.

Joslyn, M. A.

Microorganisms as Affecting Frozen Foods, 669-671.

Magoon, C. A.

History and Present Importance of Quick-Freezing, 676-678.

Birdseye, C., and Fitzgerald, G. A.

Chemical Problems of the Quick-Freezing Industry, 682-686.

Tressler, D. K.

The Cold Pack Industry in the Pacific Northwest. Ice and Refrigeration, 82: 427-429. 1932.

Anon.

Ind. Eng. Chem. 24: 1932.

Frozen Foods Research Progressing.
Fruit Prod. Jour., 11: 306. 1932.
Anon.

Frozen Fruits Conference Held at University of California. Fruit Prod. Jour., 11: 307. 1932.

Anon.

Fruit Freezing Tests at the Georgia Station.

Georgia Agr. Exp. Sta., Ann. Report 1931, 36, 37, 42. 1932.

Anon.

Frozen Dairy Products Utilize Many Frozen Fruits.
Canning Age, 13: 376, 398, 402. 1932.
Mack, M. J., and Fellers, C. R.

Observations on the Effect of Rate of Freezing on the Texture of Certain Fruits and Vegetables.

Fruit Prod. Jour., 11, 327-331. 1932.

Joslyn, M. A., and Marsh, G. L.

Watch Frozen Foods.

Glass Packer, 11: 425-427. 1932.

Ford, K. L.

Solid Carbon Dioxide Refrigeration Control.

Ice and Refrigeration, 83: 19-26. 1932.

Bergdoll, J. G., and Ruff, A. W.

Observations on the Loss of Weights of Fruits after Thawing, and the Value of the "Weight Balance" in Frozen Pack Foods.

Fruit Prod. Jour., 11: 335-336, 347. 1932.

Marsh. G. L.

Progress Report on Figs and Grapes (Frozen Pack).

Western Canner and Packer, 24: (3) 24-25. 1932.

Pentzer, W. T., Asbury, C. E., and

Diehl, H. C.

No Botulinus Found (in Frozen Foods).
Western Canner and Packer, 24: (3) 14. 1932.
Anon.

Quick Freezing in U. S. A.-Fruits and Vegetables. Food Tech.(London), 1: 483-486. 1932. Clarke, B. W.

The "Z" Process in America.

Ice and Refrigeration, 83: 67-70. 1932.

Zarotschenzeff, M. T.

Utah Cold Packing.
Western Canner and Packer, 24: (4) 40. 1932.
Anon.

Frozen Fruit and Vegetables Shown.
Fruit Prod. Jour., 12: 21. 1932.
Anon.

Investigations on Temperature Changes in Foods During Freezing and Subsequent Thawing.

Fruit Prod. Jour., 12: 12-16, 44, 48. 1932.

Joslyn, M. A., and Marsh, G. L.

Sixth International Congress of Refrigeration.
Ice and Refrigeration, 83: 153, 185-187. 1932.
Anon.

Freezing Research.

Refrigerated Food News, 3: (2) 6. 1932.

Cruess, W. V.

Birdseye Frozen Foods Sold in 400 Food Shops.
Refrigerated Food News, 3: (2) 1, 11. 1932.
Taubeneck, G. F.

Ordinary Cold Storage Temperature Successful for Frozen Pack Method.
Fruit Prod. Jour. 12: 43. 1932.
Canning Trade, 55: (9) 15. 1932.
Ice and Refrigeration, 83: 194. 1932.
Anon.

Keeping Frozen Perishables.

Ice and Refrigeration, 83: 159. 1932.

Anon.

Sixty Frozen Products Sold Commercially.

Refrigerated Food News, 3: (2) 11. 1932.

Anon.

Preserving Fruit by Freezing.

Ice and Refrigeration, 83: 160. 1932.

Anon.

Quick Frozen Fruit Pulp.

Ice and Refrigeration, 83: 160. 1932.

Anon.

Storing Cold Pack.
Western Canner and Packer, 24: (6) 8. 1932.
Anon.

Temperature Changes in Small Food Containers in Fibreboard Containers. Refrigerating and Eng. Chem., 24: 214, 224, 234, 236, 239. 1932. Joslyn, M. A., and Marsh, G. L.

Observations on Certain Changes Occurring during Freezing and Subsequent Thawing of Fruits and Vegetables.
Fruit Prod. Jour., 12: 79-81, 88. 1932. See also, 1933.
Joslyn, M. A., and Marsh, G. L.

Production and Distribution of Quick-Frozen Perishable Foods in the U.S. Ice and Refrigeration, 83: 223-227. 1932.

Birdsye, C.

Competition from Frozen Foods.
Canning Age, 13: 560. 1932.
Anon.

Cold Pack Berries in the Orient.

Ice and Refrigeration, 83: 228. 1932.

Anon.

Frozen Food Dealers Expanding Methods of Preparing Products.
Canning Trade, 55: (15) 13. 1932.

Anon.

California Grapes to be Frozen.

Ice and Refrigeration, 83: 230. 1932.

Anon.

Cold Pack Exported.

Western Canner and Packer, 24: (7) 16. 1932.

Anon.

Die Kaltetechnik im Dienste der Lebensmittelbewirtschaftung. Z. Ver. Deut. Ing., 76: 45. 1932. Plank, R.

Frozen Fruits and their Utilization in Frozen Dairy Products.
Ice and Refrigeration, 83: 301. 1932.
Mass. Agr. Exp. Sta., Bull. 287. 1932.
Mack, M. J., and Fellers, C. R.

The Microbiology of Frozen Foods. Fruit Prod. Jour., 12: 110-113. 1932. James, L. H.

The Transportation of Quick-Frozen Foods Products in Refrigerator Cars. Ice and Refrigeration, 83: 297-299. 1932.

Davison, S. M.

Keeping up with the Progress of Frozen Foods.

Canner, 75: (26), 7-9; 76: (1), 10-13. 1932.

Cruess, W. V.

How to get Better Quality in Frozen Peaches.
Food Indus., 4: 402-405. 1932.

Caldwell, J. S., Lutz, J. M., and
Moon, H. H.

Quick-Freezing Research.
Canning Age, 13: 610. 1932.
Anon.

Quick-Frozen Foods in Exhibit.

Ice and Refrigeration, 83: 301. 1932.

Anon.

Comparative Study of Juices from Frozen Fruits. Ind. Eng. Chem., 24: 353-354. 1932. Pickett, T. A.

Rapid Freezing.

Dept. Sci. Indus. Research, Food. Inv. Bd. (Gt. Brit.) 1931, 14-21. 1932

Moran, T.

A Health Aspect of Frozen Vegetables.

Amer. Jour. Public Health, 22: 473, 492. 1932.

Straka, R. P., and James, L. H.

Report Test Shipments of Frezen Orange Juice.
Refrigerated Food News, 3: (1) 7. 1932.
Anon.

Frozen Fruits and Vegetables. A New Type of Food Product Involving a New Method of Preservation.

36th Ann. Conf., Assoc. Dairy Food and Drug Officials,
Proc., 36-39. 1932.

James, L. H.

Frozen Pack Studies on Fruit Frozen in Small Containers.
Ice and Refrigeration, 83: 111-113. 1932.
Lutz, J. M., Caldwell, J. S., and
Moon, H. H.

A Cytological Study of the Effect of Freezing Temperatures on Some Plant Tissues.

Dept. Sci. Indus. Research, Food Inv. Bd. (Gt. Brit.) 1931, 105-106. 1932.

Tetley, V.

A Physiològical View of Freezing Preservation. Ind. Eng. Chem., 24: 661-665. 1932. Diehl, H. C.

Some New Viewpoints regarding Frozen Preservation.

Pacific States Cold Storage Warehousemen's Association Minutes,
12th Ann. Convention, 25-31. 1932.

Diehl, H. C.

Some Factors in the Freezing Preservation of Fruits and Vegetables.
Washington State Hort. Assoc., Proc., 28th Ann. Meeting, 303-305. 1932.
Diehl. H. C.

Rapid Freezing. Critical Rate of Cooling.

Jour. Soc. Chem. Indus. (London), 51, 16T. 1932.

Moran, T.

Rapid Freezing. Temperature of Storage.

Jour. Soc. Chem. Indus. (London), 51, 20T. 1932.

Anon.

Biological Study of Senescence in Apples. III. Hydrolysis in the Frozen State.

Dept. Sci. Indus. Research Food Inv. Bd. (Gt. Brit.) 1931. 75-77. 1932.

Onslow, M., Kidd, F., and West, C.

The Preservation of Fruits and Vegetables in the Frozen State. Dept. Sci. Indus. Research Food Inv. Bd. (Gt. Brit.) 1931, 129-133. 1932.

Morris, T. H., and Barker, J.

Year - 1933 -

Changes Occurring During Freezing Storage and Thawing of Fruits and Vegetables.

Calif. Agr. Exp. Sta. Bull. 551. 40 pages, illus. 1933. Joslyn, M. A., and G. L. Marsh.

Concentrating Liquids by Freezing in a Continuing Process. Food Indus., 5: 129. 1933.

Ford, K. L.

Research in Freezing Vegetables and Fruits Carried on by University (Calif.)
Refrigerated Food News, 3: (5) 4. 1933.
Joslyn, M. A., and Marsh, G. L.

Cold Storage of Pineapples and Pineapple Juice. Ice and Refrigeration, 85: 25-26. 1933. Williams, W. J.

Varietal Behavior of Strawberries and Peaches Preserved by Frozen Pack Methods.

Amer. Soc. Hort. Sci., 1932 Proc., 29: 282-286. 1933.

Caldwell, J. S., Lutz, J. M., and

Moon, H. H.

The Temperature Factor in the Freezing Preservation of Fruits and Vegetables.

Amer. Soc. Hort. Sci., 1932 Proc., 29: 287-290. 1933. Diehl, H. C., and Berry, J. A.

Conditions for Successful Frozen Storage of Fruits and Vegetables. Fruit Prod. Jour., 12: 143, 151. 1933. Harvey, R. B.

Garden Peas Best for Quick-Freezing. Fruit Prod. Jour., 12: 180. 1933.

Progress in Frozen Pack.

Western Canner and Packer, 24: (10) 24-27. 1933.

Ice and Refrigeration, 84: 206-208. 1933.

Anon.

Vitamin C Content of Frozen Orange and Grapefruit Juices. Ind. Eng. Chem., 25: 218-221. 1933. Conn, L. W., and Johnson, A. H.

Frozen Pack Ripe Olives.
Fruit Prod. Jour., 12: 176. 1933.
Cruess, W. V., and Marsh, G. L.

Vitamin C. Content of Frozen Orange Juice.
Ind. Eng. Chem., 25: 216-218. 1933.
Nelson, E. M., and Mottern, H. H.

Grayson-Forter Quick-Freezing System.
Ice and Refrigeration 84: 135. 1933.
Anon.

Confirm Moderate Freezing Temperatures as Satisfactory for Fruits and Vegetables.
Canning Age, 14: 78-80. 1933.

Diehl, H. C.

Shipping Frozen Fruit.
Ice and Refrigeration, 84: 205. 1933.
Anon.

Experiments with Quick-Frozen Vegetables.

Ice and Refrigeration, 85: 121. 1933.

Sayre, C. B.

Frozen Food Market in Orient.

Ice and Refrigeration, 84: 210. 1933.

Anon.

Quick-Freezing at O°F.
Food Indus., 5: 109. 1933.
Anon.

Observations on Certain Changes Occurring during Freezing and Subsequent Thawing of Fruits and Vegetables.

Fruit Prod. Jour., 12: 203-205, 220, 236-239, 248, 330-332. 1933.

Joslyn, M. A., and Marsh, G. L.

Methods of Shipping Frozen Fruit Studied. Fruit Prod. Jour., 12: 211. 1933. Anon.

Coast Canners Learn What's New in Frozen Foods.
Canner, 76: (12) 10. 1933.
Anon.

Icing Cold Pack Shipments.

Western Canner and Packer, 4: (11). 10-11. 1933.

Ireland, R.

The Effects of Freezing on the Spores and Toxin of Clostridium Botulinum. Jour. Infect. Diseases, 52: 236-241. 1933.

James, L. H.

Frozen Pack Exhibit Reveals Promising New Fruit Varieties.
Fruit Prod. Jour., 12: 227, 230. 1933.
Canning Trade, 55: (35) 15. 1933.
Anon.

Low Temperature Display and Storage Equipment for Handling Packaged Frozen Foods in the Retail Store.

Ice and Refrigeration 84: 267-276. 1933.

Poole, G.

Inversion of Sucrose by Invertase at Low Temperatures.
Ind. Eng. Chem., 25: 416-417. 1933.

Joslyn, M. A., and Sherrill, M.

Frozen Orange Juice. Its Manufacture, Preservation and Distribution. Canning Age, 14: 229-230, 235, 236, 238, 239. 1933.

Joslyn, M. A., and Marsh, G. L.

Lactobacilli in Frozen Pack Peas. Science, 77: 350. 1933.

Berry, J. A.

The Latent Heat of Foodstuffs.
Univ. Tenn., Eng. Exp. Sta. Bull. 11. 1933.
Woolrich, W. R.

Quick-Freezing of Vegetables for Market.

New York State Agr. Exp. Sta. (Geneva), Ann. Rept. 1932. 103-104. 1933.

Anon.

Future of Preservation of Fruits and Vegetables by Freezing. (Meeting, British Assoc. Refrigeration, Mar. 7, 1933)
Summary, Ice and Refrigeration, 84: 347. 1933.

Anon.

Frozen Pack Tests Reveal Best Varieties.
Food Indus., 5: 190. 1933.
Ice and Refrigeration, 85: 121. 1933.
Anon.

Treatment of Food for Freezing Explained.
Refrigerated Food News, 3: (9) 2. 1933.
Birdseye, C.

Quick-Frozen Foods Promotion Brings Development of New Cases.

Refrigerated Food News, 2: (10) 8. 1933.

Poole, G.

Display of Frozen Pack Olives. Olive Association Conference.
Western Canner and Packer, 25: (2) 8. 1933.

Marsh, G. L.

Use of Frozen Pack Olives in Oil Making.
Western Canner and Packer, 25: (2) 8. 1933.
Glick, J. M., Burt, H. P., and Bolles, W.E.

Minus Ten Degrees F. is Enough for Fruits, Vegetables.
Refrigerated Food News, 2: (11), 6. 1933.
Anon.

Tests Satisfactory on Cold Storage of Olives.

Refrigerated Food News, 3: (11) 10. 1933.

Anon.

Frozen Vegetables.

Amer. Jour. Public Health, 23: 700-703. 1933.

Straka, R. P., and James, L. H.

Stability of Vitamin C in Frozen Orange Juice During Prolonged Storage.
Ind. Eng. Chem., 25: 808-810. 1933.

Buskirk, H. H. Bacon, W. E. Tourtelot.

Buskirk, H. H., Bacon, W. E., Tourtelotte, D., and Fine, M. S.

Our Frozen Assets.

Pacific Northwest Adv. Bd., Proc. 24th Meeting. 48-50. 1933.

Diehl, H. C.

The Preservation by Freezing of Fruits and Vegetables.
Ice and Refrigeration 85: 29-30. 1933.
Diehl, H. C.

The Microbiology of Frozen Foods - Symposium.

Amer. Jour. Pub. Health, 23: 740-743.

Review, Ice and Refrigeration, 85: 75-76. 1933.

Anon.

More Quick-Freezing Abroad. Food Indus., 5: 329. 1933.

Anon.

Varietal Adaptability of Peaches to Freezing in Small Consumer Packages.
Fruit Prod. Jour. 12: 366-371. 1933.

Caldwell. J. S., Intz. J. M., Moon, H. H.

Caldwell, J. S., Lutz, J. M., Moon, H. H. and Myers, A. T.

Enzymes Can Cause Off-Flavors Even When Foods are Frozen. Food Indus., 5: 300-301. 1933.

Diehl, H. C., Dingle, J. H., and Berry, J.A.

Vitamin C in Frozen Strawberries and in Strawberry Ice Cream. Ind. Eng. Chem., 25: 1051-1052. 1933. Fellers, C. R., and Mack, M. J.

Effect of Manufacturing and Preserving Processes on the Vitamins of Cranberries.

Mass. Agr. Exp. Sta., Bull. 296. 1933.

Isham, P. D., and Fellers, C. R.

The Importance of Temperature on the Survival Time of Bacteria in Acid Foods.

Jour. Preventive Med., 6: 141-144. 1932;
Reviewed Exp. Sta. Record, 69: 306-307. 1933.

Beard, P. J., and Cleary, P. J.

Vitamins C and A in Blueberries (Article Includes Frozen).

Jour. Agr. Research, 47: 163-165. 1933.

Fellers, C. R., and Isham, P. D.

Frozen Fruits for Ice Cream.

New York State Agr. Exp. Sta. (Geneva), Bull. 634. 1933.

Hening, J. C., and Dahlberg, A. C.

Experiments with Quick-Frozen Vegetables.

Ice and Refrigeration, 85: 121. 1933.

Anon.

Changes Which May Occur in Frozen Foods During Cold Storage. Food Indus., 5: 346-347, 410, 432. 1933. Tressler, D. K.

The Quality of Different Varieties of Eastern Strawberries when Frozen in Small Packages.

Fruit Prod. Jour., 13: 7-10. 1933.

Lutz, J.M., Caldwell, J. S., Moon, H. H., and Myers, A. T.

Information Needed to Enlarge Consumer Acceptance of Frozen Fruits.

Ice and Refrigeration, 85: 122. 1933.

Ascham, L.

Microbiology of Frozen Foods. I. Historical Review and Summary of Results. (Extensive Bibliography).

Fruit Prod. Jour., 13: 52-54, 56 and 109-113, 1933.

Wallace, T. I., and Tanner, F. W.

Cold Pack Code Limits Brokerage.
Canning Trade, 56: (9) 8. 1933.
Anon.

Preventing Changes in Stored Frozen Foods. Food Indus., 5: 410, 432. 1933. Tressler, D. K.

Peroxidase in the Deterioration of Frozen Fruits and Vegetables. Ice and Refrigeration, 85: 166. 1933. Joslyn, M.: A., and Marsh, G. L.

Microbiology of Frozen Pack Berries and Vegetables.
Ice and Refrigeration, 84: 204-205. 1933.
Western Canner and Packer, 25: (6) 14-15. 1933.
Canning Age, 14: 445-446, 463. 1933.
Berry, J. A.

Destruction and Survival of Microorganisms in Frozen Pack Foods. Jour. Bact., 26: 459-470. 1933. Berry, J. A.

Selling Frozen Fresh Fruit.

Ice and Refrigeration, 85: 273. 1933.

Anon.

Frozen Food Suggested as Outlet for Farm Surplus.

Ice and Refrigeration, 85: 273. 1933.

Anon.

New Frozen Fruit Juices.
Ice and Refrigeration, 85: 287. 1933.
Anon.

The Effect of Freezing upon Vitamin C of Apples.
Dept. Sci. Indus. Research, Food Inv. Bd. (Gt. Brit.) Ann. Rept. 1932, 89-90. 1933.

Zilva, S. S., Kidd, F., and West, C.

Microbiology of Frozen Foods. IV. Longevity of Certain Pathogenic Bacteria in Frozen Cherries and Cherry Juice. V. The Behavior of Clostridium Botulinum in Frozen Fruits and in Vegetables.

Jour. Infect. Diseases, 52: 146-149; 150-156. 1933.

Wallace, G. I., and Park, S. E.

Vitamin A in Six Varieties of Frozen Cherries.

Jour. Home Econ., 25: (1) 47-56. 1933.

Potter, M. T., and Dickson, M. A.

Concentration of Orange Juice (Reference to Freezing).

Dept. Sci. Indus. Research, Food Inv. Bd. (Gt. Brit.) 1932, 95-96.1933.

Morris, T. N.

Frozen Fruits and Vegetables.
Dept. Sci. Indus. Research, Food Inv. Bd. (Gt. Brit.), Ann. Rept. 1932, 92-94. 1933.

Anon.

Freezing to Preserve Fruits and Vegetables Still in Pioneer State. U. S. D. A., Yearbook of Agriculture 1932, 564. 1933. Diehl, H. C.

Preservation of Perishable Foods by New Quick-Freezing Methods. Jour. Franklin Inst., 215: 411-424. 1933. Birdseye, C.

Freezing Preservation at Moderately Low Temperatures.
Pacific States Cold Storage Warehousemen's Assoc., Minutes, 13th Ann. Conv., 21-27. 1933.

Diehl, H. C.

Studies on the Quick-Freezing of Philippine Fruits and the Utilization of the Frozen Pack Products.

Philippine Jour. Agr., 4: (1) 41-72. 1933.

Adriano, F. T., Valenzuela, A., and Miranda, L. G.

Frozen Foods Code Submitted at Washington, Canning Age, 14: 556. 1933.

Anon.

Bacterial Studies on Defrosted Peas, Spinach and Lima Beans. Jour. Home Econ., 25: 887-892. 1933. Brown, E.

Fruit Investigations in Canada and the 'United States.

Special Report, Dept. Agr., New South Wales, Australia, (Ref. to Frozen Pack, p. 22). 1933.

Savage, C. G.

Vitamin C Content of Frozen Orange Juice.

Ind. Eng. Chem., 25: (2) 216-218. 1933.

Nelson, E. M., and Mottern, H. H.

Year - 1934 -

Some Observations on the Behavior of Cured Ripe Mission Olives, Preserved at Low Temperatures.

Amer. Soc. Hort. Sci., 1933 Proc., 30: 233-237. 1934.

Diehl, H. C., and Berry, J. A.

Relation of Scalding Practice and Storage Temperatures to Quality Retention in Frozen Pack Peas.

Amer. Soc. Hort. Sci., 1933 Proc., 30: 496-500. 1934.

Diehl, H. C., and Berry, J. A.

The Effect on the Vitamin C Content of Apples of Storage in the Frozen State in the Presence and Absence of Molecular Oxygen.

Dept. Sci. Indus. Research, Food Inv. Bd. (Gt. Brit.), Ann. Rept.1933, 80. 1934.

Zilva, S. S., Kidd, F., and West, C.

Quick-Freezing Cherries by the "Z" Process.

Ice and Refrigeration 86: 57-58. 1934.

Zarotschenzeff, M. T.

Effect of Rate of Freezing on Texture Explained.

Western Canner and Packer, 25: (9) 15. 1934;

Ice and Refrigeration, 86: 193. 1934.

Joslyn, M. A., and Marsh, G. L.

The Present Status of Methods for Improving the Quality of Frozen Fruits and Fruit Products.

Fruit Prod. Jour., 13: 142-145, 153, 155. 1934.

Joslyn, M. A.

Research (on Frozen Pack) Explained.
Western Canner and Packer, 25: (10) 24. 1934.
Anon.

Pineapple Frozen in Cans on Sale in Chicago. Canner, 78: (8) 17. 1934.

Anon.

Cold Tolerant Organisms and Frozen Pack.
Canner, 78: (11) 13, 14. 1934.
Berry, J. A.

The Advance of Frozen Foods.
Canner, 78: (16), 11. 1934.

Anon.

Frozen Packs Become Big Business. Canner, 78: (16), 12. 1934.

Anon.

Problems in Quick-Freezing of Spinach.

Ice and Refrigeration 86: 191-193. 1934.

Zarotschenzeff, M. T.

Watch Frozen Foods (Editorial). Canner, 78: (16) 21. 1934.

Hubbard, D. M.

The Keeping Quality of Frozen Orange Juice.
Ind. Eng. Chem., 26: 295-299. 1934.

Joslyn, M. A., and Marsh, G. L.

Cold Pack Cutting Held.
Western Canner and Packer, 25: (13), 15. 1934.
Anon.

Development of Frozen Figs.

Ice and Refrigeration, 86: 261. 1934.

Anon.

Frozen Corn-on-the Cob Retains Flavor. Canning Age, 15: 254. 1934. Anon.

Microbiological Studies on Frozen Pack Mushrooms. Canner, 78: (17) 10-12. 1934. Smart, H. F.

Report on Quick-Freezing Research.

Ice and Refrigeration, 86: 262. 1934.

Anon.

Microbiology of Frozen Foods.

Fruit Prod. Jour., 13: 274-277, 366-369, 377. 1934. (Also 1933 and 1932)

Wallace, G. I., and Tanner, F. W.

Display of Frozen Foods. (U. S. D. A., Washington, D. C.).
Ice and Refrigeration, 86: 261, 333, 334. 1934.
Fruit Prod. Jour., 13: 262, 283. 1934.
Food Indus., 6: 231-232. 1934.
Anon.

Cold Pack Strawberry Control Starts in Northwest. Canner, 78: (23) 16. 1934. Anon. Preservation of the Young and Lucretia Varieties of Dewberries by Freezing. Fruit Prod. Jour., 13: 267-269, 281. 1934.

Lutz, J. M., Wright, R. C., and Caldwell, J. S.

Frozen Food Industry in Northwest.
Ice and Refrigeration, 86: 399. 1934.
Anon.

Air Bath Hardens Frozen Foods. Food Indus., 6: 288. 1934.

Anon.

U. S. Frozen Pack Work Continues.
Amer. Fruit Grower, 54: (6) 17. 1934.
Anon.

Possibilities of Preserving Red Raspberries by Freezing in the Eastern States.

Fruit Prod. Jour., 13: 300-301. 1934.

Lutz, J.M., Moon, H.H., and Caldwell, J.S.

Ripe Olive Preserving by Freezing Method.
Western Canner and Packer, 26: (2) 16-17. 1934.
Anon.

Freezing Preservation.

Pacific States Cold Storage Warehousemen's Assoc., Minutes 14th Ann. Conv., 5. 1934.

Ice and Refrigeration, 86: 397-399. 1934.

Diehl, H. C.

Temperature is not the Sole Consideration in the Frozen Pack. Food Indus., 6: 269. 1934.

Berry, J. A.

Cold Pack Production Gains.
Western Canner and Packer, 26: (4) 33. 1934.
Anon.

Experiments in Quick-Freezing of Foods to be Extended. Ice and Refrigeration, 87: 80. 1934.

Anon.

History of Fruit Storage and Refrigeration in the United States.

Better Fruit, 29: (2) 8-9. 1934.

Overholser, E. L.

Figs Frozen in California. Food Indus., 6: 383. 1934.

Anon.

Quick-Freezing and the Perishable Food Problem.
Harvest Business Review, 12: 243-252. 1934.
Foster, E. D.

Suggestions for Freezing Foods are Outlined.
Western Canner and Packer, 26: (5) 31-33; (6) 39-41; (7) 33-35; (8) 43-44. 1934.

Diehl, H.C., Pentzer, W.T., Berry, J.A. and Asbury, C.E.

Cold Storage Houses Provide Refrigerated Lockers.
Ice and Refrigeration, 87: 97-98. 1934.
Anon.

Frozen Sweet Corn Retains Freshness.
Ice and Refrigeration, 87: 184. 1934.
Anon.

Frozen Fruits and Vegetables.

Ice and Refrigeration, 87: 185. 1934.

Morris, T. N., and Barker, J.

Defrosting Frozen Foods.

Ice and Refrigeration, 87: 184. 1934.

Anon.

Influence of Freezing and Preservatives on the Anti-scurvy Vitamin. Bull. Applied Botany, Genetics, Plant Breeding (U.S.S.R.) Suppl-67. 113-127. 1934.

Murri, I. K., Onokhova, N. P., Kudryavtzeva, A. V., and Gutzevich, G. K.

Quick-Freezing Juices.
Food Indus., 6: 479. 1934.
Anon.

Freezing Found Effective in Wine Clarification. Food Indus., 6: 478. 1934.

Anon.

Growth of Yeast Below Zero (-0°C). Science, 80: 341. 1934.

Berry, J. A.

Frozen Peaches in Barrels, Freezing Strawberries in a Box. Ice Cream Field, 26: (1) 19. 1934.

Anon.

Locker System Profitable Adjunct of Cold Storage Business. Ice and Refrigeration, 87: 243. 1934. Anon.

Frozen Fruit Confection.
Food Indus., 6: 574. 1934.
Anon.

An Oregon Plant That Cans, Cold Packs and Freezes Foods. Canner, 79: (17) 14-15, 27, 1934. Cahalin, V.

Microbiology of Frozen Foods. II. Studies on Frozen Fruits and Vegetables.

Fruit Prod. Jour., 13:274-277 and 366-369, 377, 1934; 14:145-147, 151, 1935.

Wallace, G. I., and Tanner, F. W.

Effect of Fertilization, Freezing, Cooking and Canning on the Vitamin C and A Content of Asparagus.

Proc, Amer. Soc. Hort. Sci., 31: 145-151. 1934.

Fellers, C.R., R.E. Young, P.D. Isham and J.A. Clague.

Morris, T. N., and Barker, J.

Microorganisms Surviving the Storage Period of Frozen Pack Fruits and Vegetables.

Phytopathology, 24: 1319-1331. 1934. Smart, H. F.

Frozen Fruits and Vegetables.

Dept. Sci. Indus. Research, Food Inv. Bd. (Gt. Brit.) Ann., Rept. 1933, 77-80. 1934.

Microbiological Examination of Fresh and Frozen Fruits and Vegetables.
Amer. Jour. Pub. Health, 24: 485-492. 1934.
Tanner, F. W.

Freezing Orange Juice.
Ind. Eng. Chem., 26: 869-874. 1934.
Shrader, J. H., and Johnson, A. H.

The Preservation of Fruit and Vegetables by Freezing.

Dept. Sci. Indus. Research, Food Inv. Bd. (Gt.Brit.) Leaflet 2. 1934.

Barker, J., and Morris, T. N.

Growth of Microorganisms at and below 0°C.
Phytopathology, 24: 780-796. 1934.
Berry, J. A., and Magoon, C. A.

Using Frozen Sliced Strawberries in Manufacturing Ice Cream.
Ice Cream Trade Jour., 30: (12) 27-28. 1934.
Mack, M. J., and Fellers, C. R.

Year - 1935 -

The Vitamin A and C Content of Frozen Blackberries. Jour. Amer. Diet. Assoc., 11: 115-118. 1935.

Batchelder, E. L., Miller, K., Sevals, N., and Starling, L.

The Freezing of Fruits and Vegetables.

Dept. Sci. Indus. Research, Food Inv. Bd. (Gt. Brit.), Ann. Rept.
1934, 162-163. 1935.

Morris, T. N., and Barker, J.

Freezing Storage in Relation to Microbial Destruction and Retention of Quality in Sweet Cider.

Amer. Soc. Hort. Sci., Proc., 1934, 32: 157-159. 1935. Berry, J. A., and Diehl, H. C.

Effect of Fertilization, Freezing, Cooking and Canning on the Vitamin C and A Contents of Asparagus.

Amer. Soc. Hort. Sci., Proc., 1934, 31: 145-151. 1935.

Fellers, C. R., Young, R. E., Isham, P.D., and Clague, J. A.

Microbiology of Frozen Foods. III. Longevity of Pure Cultures of Microorganisms Frozen in Various Menstra.
Fruit Prod. Jour., 14: 235-237. 1935.
Wallace, G. I., and Tanner, F. W.

Effect of Cold and Freezing Storage on Wine Composition. Ind. Eng. Chem., 27: 33-35. 1935. Joslyn, M. A., and Marsh, G. L.

Preserving Citrus Juice by Freezing.

Ice and Refrigeration, 88: 51-54. 1935.

Finnegan, W. J.

Frozen Food Display (in Rochester, N. Y.).
Fruit Prod. Jour., 14: 157. 1935.
Anon.

Frozen Foods. Item, in "Food Preservation in Relation to Public Health".

Jour. Assoc. Official Agr. Chem., 18: 29. 1935.

Bigelow, W. D.

Cold-Packing Northwest Strawberries. Food Indus., 7: 62-65. 1935.

Shannon, R. T.

Frozen Fruits Provide New Outlets.
Fruit Prod. Jour., 14: 180. 1935.
Anon.

A Note on Bacteria and Low Temperature Storage. Food Manufacture (London), 10: 101-103. 1935. Bedford, R. H.

Further Studies on Frozen Vegetables.

Jour. Bact. 29: 313-322. 1935.

Straka, R. P., and James, L. H.

Test of Frozen Berries.

Ice Cream Trade Jour., 31: (11) 20. 1935.

Anon.

Methods of Freezing Fruits and Fruit Juices.

Ice and Refrigeration, 88: (4) 275-277. 1935.

Tressler, D. K.

A New By-Product From Cull and Surplus Fresh Fruit.
Blue Anchor, 12: (1) 4, 18, 1935.
Sorber, D. G.

Freezing Tests with Golden Bantam Corn on the Cob.
Western Canner and Packer, 26; (12) 13-15; 27: (1) 28-32. 1935.
Ice and Refrigeration, 89: 35-36, 89-90, 131-132. 1935.
Diehl, H. C., and Berry J. A.

Locker System Helps Cut Overhead for Iowa Ice Cream Manufacturers.

Ice Cream Review, 18: (10) 30-32. 1935.

Anon.

Bacterial Studies on Defrosted Peas, Spinach and Lima Beans. Ice and Refrigeration, 88: 343-344. 1935. (Also see 1933) Brown, E.

Report of Research Committee, Assoc. Refrigerated Warehouses. IV. Quick-Freezing Problems.

Ice and Refrigeration, 88: 338-340. 1935. Poole, G.

Passion Fruit Products.
Fruit Prod. Jour., 14: 264-268. 1935.
Sorber, D. G.

Frozen Fruit Pack Shows Gain in 1934 over 1933.
Western Canner and Packer, 27: (1) 19. 1935.
Anon.

Public Rents Frozen Food Lockers.
Food Indus., 7: 274. 1935.

Anon.

Sliced Frozen Apples to be Packed in Oregon.
Western Canner and Packer, 27: (3) 10. 1935.
Anon.

Quick-Freezing - How it Ties in with Canning in the Preservation of Fruits and Vegetables.

Food Indus., 7: 326-328. 1935.

Burton, L. V.

Growers take Advantage of Short Crop to Boost Cold Pack Prices.
Glass Packer, 14: 488. 1935.
Anon.

Effect of Storage, Freezing and Canning on the Nutritive Value of Vegetable Products.

Vegetable Growers Assoc. America, Ann. Rept., 85-97. 1935. Fellers, C. R., and Isham, P. D.

Frozen Vegetable Firms Active in Northwest.
Western Canner and Packer, 27: (4) 16. 1935.
Anon.

Ice Plants Provide Cold Storage Lockers.
Ice and Refrigeration, 89: 53-55. 1935.
Anon.

Progress of Quick Freezing in the United States.

Ice and Refrigeration, 89: 129-130. 1935.

Birdseye, C.

Sliced Frozen Apples.

Ice and Refrigeration, 89: 130. 1935.

Anon.

Vegetable Freezing Plant Opens.
Ice and Refrigeration, 89: 132. 1935.
Anon.

Frozen Peas on Market.

Ice and Refrigeration, 89: 134. 1935.

Anon.

Frozen Peach Pulp.
Ice and Refrigeration, 89: 130. 1935.
Anon.

Quick-Freezing of Asparagus.

Ice and Refrigeration, 89: 215-216. 1935.

Anon.

Freezing Concentration of Fruit Juices.
Food Manufacture, 2: 380. 1935.
Anon.

Growth and Survival of Micro-organisms at Sub-Freezing Temperature. Science, 82: 525. 1935.

Smart, H. F.

Packing and Shipping Frozen Vegetables. Food Indus. 7: 552. 1935.

Anon.

Using Frozen Cherries in Cherry Ice Cream.
Ice Cream Trade Jour., 31: (11) 16. 1935.
Hening, J. C.

Death of H. A. Baker, "Father of the Frozen Foods Industry of the U. S."
Western Canner and Packer, 27: (8) 12. 1935...
Anon.

Progress in Freezing.

Ice and Refrigeration, 89: 372. 1935.

Diehl, H. C.

Progress in the Distribution of Frozen Foods.

Ice and Refrigeration, 89: 371-372. 1935.

Anon.

Present Possibilities of Frozen Pack in the Northwest. Proc. Wash. State Hort. Assoc., 168-172. 1935. Diehl, H. C.

Quick-Freezing of Vegetables.

New York State Agr. Exp. Sta. (Geneva), Farm Research, 1: (2) 1935.

MacDonald, S. P.

Progress in Freezing our Agricultural Assets.

Pacific Northwest Adv. Bd., Proc. 31st. Ann. Meeting, 29-31. 1935.

Diehl. H. C.

Die Lebensmittel Konservierung Durch Kälte. Die Umschau, Heft 43, Frankfort A. M. 1935. Lange, F.

Frozen Foods.
Western Canner and Packer, Statistical Review no., 177-186, 1935.

Preservation of Fruit Juice and Canned Goods in Cold Storage.

Ice and Refrigeration, 89: 211, October, 1935.

Joslyn, M. A.

Freezing Storage in Relation to Microbial Destruction and Retention of Quality in Sweet Cider.

Am. Soc. Hort. Sci., 1934 Proc., 32: 157-159, 1935.

Berry, J. A., and H. C. Diehl.

Year - 1936 -

Microbiological Studies of Frozen Pack Berries, with Special Reference to Effects of Carbonation.

Amer. Soc. Hort. Sci., 1935 Proc., 33: 224-226. 1936. Berry, J. A.

Effect of Shipping, Freezing and Canning on the Ascorbic Acid (Vitamin C) Content of Peas.

Amer. Soc. Hort. Sci., 1935 Proc., 33: 627-633. 1936. Fellers, C. R., and Stepat, W.

Frozen Foods (Fruits and Vegetables).
Western Canner and Packer, 27: (9) 43. 1936.
Anon.

Quick-Frozen Vegetables Packed Direct from Farm. Ice and Refrigeration, 90: 69-71. 1936. Anon.

Frozen Fruits for Wine and Brandy Manufacture. Ice and Refrigeration, 90: 71-73. 1936. Grayson, R. V.

Freezing of Peas (in Texas).
Canner, 82: (4) 78. 1936.

Anon.

Summer Food on the Winter Table.

New York Times Magazine Section, Feb. 9, 1936.

Taylor, G. K.

Some Observations on the Freezing Preservation of Alderman Peas.
Food Research, 1: 61-71. 1936.
Dichl, H. C., Campbell, H., and Berry, J. A.

Studies of Numbers and Types of Microorganisms in Frozen Vegetables and Fruits.

Food Research, 1: 29-39. 1936.

Lochhead, A. G., and Jones, A. H.

Frozen Fruit Pack (Statistics for West Coast, 1934-1935).

Ice and Refrigeration, 90: 144. 1936.

Anon.

Molds in Cold Storage.

Ice and Refrigeration, 90: 159-160. 1936.

Beckwith, T. D.

Some Observations on the Possibilities and Limitations of Freezing Preservation of Agricultural Products.

Proc.45th Ann Meeting Amer. Warehousemen's Assoc., 284-292. 1936.

Ice and Refrigeration, 90: 355-358. 1936.

Diehl, H. C.

The Freezing of Soft Fruits and its Relation to Subsequent Processing. (British Association of Refrigeration).

Ice and Refrigeration, 90: 215-216. 1936.
Morris, T. N.

Cold Packing Fresh Pineapple and Citrus Fruit Juices. Western Canner and Packer, 27: (11) 11-12. 1936. Anon.

Refrigeration of Foods and its Relation to Present-Day Public Health.
Report of the Committee on Foods.

Supplement, Amer. Jour. Public Health, Year Book, 1935-36, 26: 3, 47-51. 1936. Anon.

Frozen Vegetables - The Frozen Pack Market.

Ice and Refrigeration, 90: 288. 1936.

Anon.

Government Backs Small Cold Storage Projects (in Southern States).

Ice and Refrigeration, 90: 280. 1936.

Anon.

Cold Storage Lockers for Profitable Side Line (Billings, Montana).

Ice and Refrigeration, 90: 241-242. 1936.

Goan, P. S.

Extending the Use of Melons by Frozen Storage. Fruit Prod. Jour., 15: 146-148. 1936.

Harvey, R. B., Combs, W. B., Landow, R. H., and Child, A. M.

The Progress of Frozen Foods.

Vitamin C Content of Frozen Vegetables, 288.

Tressler, D. K.

Resume of Major Projects in the Frozen Pack Laboratory, Scattle, 287-288
Diehl, H. C.
Ice and Refrigeration, 90: 287-288. 1936.

Progress Report on Frozen Pack, Ice and Refrigeration, 90; 429-430, 1936. Diehl, H. C.

More Frozen Foods.
Food Indus., 8: 538. 1936.
Anon.

Four Year's Progress in Quick-Freezing.

Ice and Refrigeration, 91: 215-217, 300-303, 388-390. 1936.

Poole, G., and Zarotschenzeff, M. T.

Varietal Suitability of Cultivated Highbush Blueberries for Freezing in Consumer Packages.

Fruit Prod. Jour., 15: 229, 230, 231, 248, 251. 1936.

Moon, H. H., Smart, H. F., and
Caldwell, J. S.

Preservation of Fruits and Vegetables by Freezing.
Oregon State Agr. Exp. Stal, Circ. 116. 12 pages 1936.
Wiegand, E. H.

Cold Storage Locker Business Attracts Many Concerns. Ice and Refrigeration, 90: 324. 1936. Anon.

Frozen Pack Industry Expands. Food Indus., 8: 262. 1936.

Anon.

Enzyme Activity in Frozen Vegetables. Ind. Eng. Chem., 28: 595-598. 1936.

Arighi, A. L., Joslyn, M. A., and Marsh, G. L.

Frozen Foods.
Western Canner and Packer Yearbook, 27: (13) 189-200. 1936.
Anon.

Lima Beans in Frozen Pack.
I. Blanching Tests.

II. Microbiological Studies.

Canner, 83: (10) 14-16. 1936.

Smart, H. F., and Brunstetter, B. C.

Quick Freezing of Vegetables (in Australia).

Ice and Refrigeration, 91: 298, 299. 1936.

Williams, W. J.

The Cold Storage Locker Business.

Ice and Refrigeration, 91: 280, 281, 1936.

Guest, W. E.

The Freezing Preservation of Fruits, Fruit Juices and Vegetables.
Avi Publishing Co., Inc. New York. 369 pages. 1936.
Tressler, D. K., and Evers, C. F.

A Study of Varietal Suitability for Freezing Purposes in Eighteen Varieties of peas grown Under Eastern Conditions.

Part I. Canner, 83: (4) 7,8,11-14. Part II. Canner, 83: (5) 13-16. 1936.

Moon, H. H., Caldwell, J. S., and Lutz, J. M.

A Study of Comparative Suitability for Freezing Preservation in Thirty-five Varieties and Strains of Sweet Corn Grown Under Eastern Conditions.

Part I. Canner, 83: (6) 12,13,20. Part II. Canner, 83: (7) 11-14,16,32.

Part III. Canner, 83: (8) 15,16.

Part IV. Canner, 83: (9) 13,14,28. 1936.

Caldwell, J. S., Lutz, J. M., Culpepper, C. W., and Moon, H. H.

Comparative Suitability for Freezing Purposes in Fourteen Varieties of Garden or Snap Beans Grown Under Eastern Conditions.

Canning Age, 17: 271-275, 284, 290, 306-308, 327, 374-378, 393. 1936.

Moon, H. H., Caldwell, J. S., Lutz, J. M., and Culpepper, C. W.

Suitability of Lima Beans for Freezing.
Canning Age, 17: 374-378, 393-395: 1936.
Caldwell, J. S., Lutz, J. M., and Moon, H. H.

Frozen Foods (Note on Extent of 1936 Pack in Pacific Northwest).
Western Canner and Packer, 28: (6) 59: 1936.
Anon.

Quick-Freezing the Fourth Milestone in Vegetable Distribution. Market Grower's Jour., 59: 395, 397-399. 1936.
App, F.

Ascorbic Acid (Vitamin C) Content of Lima Beans as Affected by Shipping, Freezing and Canning (Abst.)

Jour. Bact., 32: 359, 360. 1936.

Fellors, C. R., Stepat, W., and Fitzgerald, G. A.

"Wet Process" Solves Problems in Packing and Transporting Frozen Foods. Food Indus., 8: 438, 439. 1936.

Haslacher, A. B.

The Effect of Processing on Vitamins in Fruits and Vegetables. A Review.

Mass. Agr. Exp. Sta. Bul. 338, Dec., 1936. Fellers, C. R.

Microbiology of Fresh and Canned Foods.
Food Manufacture, 11: 385, 386. 1936.
Tanner, F. W.

Frozen Fruits and Fruit Products.

Amer. Fruit Grower, 56:9, 1936.

Joslyn, M. A.

Evidence as to How Freezing Kills Plant Tissue.

Amer. Soc. Hort. Sci. Proc., 1935: 27-35, 1936.

Chandler, W. H., and A. C. Hildreth.

Scientific Refrigeration in Relation to Nutrition and Health.
Unnumbered Bull., Kelvinator Corp., 16 pages, 1936.
Graves, L. G.

Cold Storage Locker Business Attracts Many Concerns.
Ice and Refrigeration, 90: 324, 1936.
Anonymous.

Vacuum Refrigeration.

Ind. Eng. Chem., 28: 522-526, 1936.

Jackson. D. H.

Atmospheric Factors Affecting the Storage and Handling of Fresh Fruits and Vegetables.

Food Indus. 8:289-291, 1936.

Fisher, D. F.

Enzymes and the Storage of Perishables. Food Indus. 8:287-288, 1936.

Kohman, E. T.

Handling the Berry Crop in the Pacific Northwest. Canner, 83: (1) 11-12, 32, 1936. Turner, E. L.

The Frozen Food Industry in Japan. Food, 5:383-385, 1936.

Murayama, T.

The Use of the Individual Cold-Storage Locker System.
Unnumbered Bull., Pacific Refrigerating Co., Tacoma, Wash.,
15 pages, undated. (1936?)

Peas for Freezing. A Study of Suitability for Freezing Purposes in Eighteen Varieties of Peas Grown Under Eastern Conditions.

Canner, 83: (4) 7-8, 11-14; (5), 13-16, 1936.

Moon, H. H., J. S. Caldwell, and J. M. Lutz.

Refrigerated Lockers in Idaho (note).

Ice and Refrigeration, 91:98, 1936.

Anonymous.

Future of Frozen Foods Requires Correct Labeling (note)

Ice and Refrigeration, 91: 134, 1936.

Anon.

Research Work in Refrigeration.

Ice and Refrigeration, 91:178-180, 1936.

Fisher, D. F.

New Method of Quick Freezing. Ice and Refrigeration, 91:457, 1936. Anon.

Observations on Food Poisoning Organisms Under Refrigeration Conditions.

Refrig. Eng., 32:211-212, 1936.

Prescott, S. C., and L. P. Geer.

Frozen Succotash.
Canning Age., 17: 414-415, 434; 449-451, 472, 1936.
Caldwell, J. S., J. M. Lutz, and H. H. Moon.

Freezing Makes Rapid Progress: Borrows Ideas From Canning. Food Indus. 8:612-613, 1936.

Humphrey, H. J.

New Packages and Products. 52 Frosted Foods. Food Indus. 8:640, 1936.

Anon.

Refrigerating Data Book and Cataloguc.
742 pages, 1936. Published by American Society of Refrigerating
Engineers, New York City.

Vacuum Refrigeration.
Ind. Eng. Chem., 28: 522-526, 1936.
Jackson, D. H.

Year - 1937 -

Methods Used in Analysis of Sauerkraut.

Canner, 84: (10) 7-8, 16, February 13, 1937.

Pederson, C. S., and C. D. Kelly.

Vegetable Variety Trials in Relation to Freezing Preservation. (Summary of Preliminary Work by U. S. D. Λ.)

Ice and Refrigeration, 92:364-365, 1937.

Anon.

The Freezing of Vegetables. (Summary of work by Food Inv. Board, Great Britain).

Ice and Refrigeration, 92:365-366, 1937.

Anon.

Cold Storage Locker Plants.

Ice and Refrigeration, 92:371-374, 1937.

Blatti, A. L.

The Effect of Frozen Vegetables and Fruits on Food Habits. Canner, 85: (3) 20, June 26, 1937.

Anon.

California Steps Into the Frozen Food Picture.
Western Canner and Packer, 29:(7) 7-9, June, 1937.
Anon.

Fresh Frozen Fruits and Vegetables.

Ice and Refrigeration, 92:55-56, 1937.

Hosier, R.

Chemistry for the Refrigerating Engineer.

Ice and Refrigeration, 92:64-65, 1937.

Haering, D. W.

Program for Frozen Foods Announced.

Western Canner and Packer, 29:(2) 16, 1937.

Bodle, R. D.

Bacteria in Frozen Vegetables (review of symposium). Food, 6:220-222, 1937.

Anon.

Choosing Vegetable Varieties for Frozen Packs.
Canner, 84:(19) 22, 48, 1937.

Freezing - Fast and Not so Fast.
Refrigerating Engineer, 33:243, 1937.

Frozen Pack Varieties Names.

Western Canner and Packer, 29:(6) 19, 1937.

Schwarze, C. D., and H. C. Diehl.

Spinach and Kale in Frozen Pack. I. Scalding Tests. II. Microbiological Studies.

Food Research, 2:151-163, 1937.

Smart, H. F., and Brunstetter, B. C.

Frozen Foods.
Western Canner and Packer, Yearbook and Statistical Number, 29:(5) 233-245, 1937.

Anon.
Microbiology of Frozen Pack Vegetables.
Western Canner and Packer, 29:(4) 14-16, 1937.

Borry, J. A.

The Frozen Pack Food Industry.
Food Indus. 9:290-300, 1937.
Anon.

Experimental Results on the Preservation of Fruits and Vegetables by Freezing, a Progress Report.

Oregon State Agr. Exp. Sta., Circ. 122, 1937.
Wiegand, E. H.

"Quick Freezing."
Seattle Post-Intelligencer, Nov. 29, 1937.
Bundesen, H. N.

Vergleichende Untersuchungen über das Gefrieren von obst und Gemuse.

Chemiker-Zaitung, 52: 533-544. 1937. Paech, K.

Frozen Foods Meet
Western Canner and Packer 29 (13): 8-9. 1937
Anon.

Frozen Vegetable Output Doubles; many problems ahead. Western Canner and Packer 29(13): 13-16. 1937. Anon.

Comparative Experimental Research on Freezing Fruits and Vegetables. Zeitschrift für Kälte-Industrie, Oct.: 188-194; Nov.: 212-217. 1937.

Heiss, R. and Paech, K.

Wanted - A Cost Finder for Fruit and Vegetable Freezers.
Canning Age, 16: 489-490. 1937
Knowles, F. W.

Freezing Preservation of Fruits and Vegetables. Ice and Refrigeration, 93(4): 286-288. 1937. Berry, J. A.

Refrigerated Distribution Cabinets Solve Distribution Problem for Frozen Pack Foods.

Fruit Products Journal, 17(1): 10-11. 1937. Heiser, C. D.

Freezing Retains the Vitamin C Content of Green Peas.

Canner, 85(17): 13-14, 1937.

Jenkins, R. R., Tressler, D. K. and

Fitzgerald, G. A.

The Vitamin A and C Content of Quick-Frozen Fruits and Vegetables.
Canning Ago, 18: 398-401. 1937.
Fitzgerald, G. A. and Fellers, C. R.

Fresh Frozen Fruits and Vogetables.

Ice and Refrigeration, 92(1): 55-56. 1937.

Hosier, R.

An Experiment in Home Freezing:
Ice and Refrigeration, 92(1): 57-58. 1937.
Knowles, F. W.

Stored Frozen Fresh Vegetable Stocks to be Reported Monthly.

Ice and Refrigeration, 92(1): 58. 1937.

Anon.

Cold Storage in Switzerland (including fruits and vegetables).

Ice and Refrigeration, 92(1): 48. 1937.

Anon.

Broader Markets for Frozen Foods.

Ice and Refrigeration, 92(2): 128-129. 1937.

Anon.

Frozen Foods in the Northwest.
Canner, 86(2): 15-16. 1937.
Mann, C. F. A.

Exhibit of Frozen Foods at Scattle.

Canner, 86(2): 16-18. 1937.

Mann, C. F. A.

Packaging Frozen Foods.
Food. Indus., 9(3): 130-131. 1937.
Babbitt, M.

Northwest Frozen Pack Cutting Draws Large Throng. Western Canner and Packer, 29(1): 22-24. 1937. Anon.

Frozen Foods
Canning Age, 18: 251-253, 270. 1937.
Springer, J. F.

Bacteria in Frozen Vegetables.

Ice and Refrigeration, 93(3): 199-200. 1937

Haines, R. B.

The Behavior of Vitamine's in Frozen Storage Fruits and Vegetables. Ernährung, 2(4): 167-172. 1937.

Paech, K.

Frozen Pack Fruit Markets.
Univ. of Tenn. Agric. Exp. Sta. Bulletin 161. 1937
Carlton, H.

Cold Pack Industry Growing.
Refrig. Eng. 33: 379-381.
Bridson, M. E.

Quick Freeze.

Magazine of Pacific Business (California), 27(9): 7-10,29,
31,32. 1937.

Wharton, J. M.

Rural Storage Lockers Extend Popularity of Refrigeration.
Refrig. Eng., 33: 382,383. 1937.
Sprague, R.

Types and Survival of Some Microorganisms in Frozen Pack Peas, Beans and Sweet Corn Grown in the East.
Food Research, 2(6): 515-528. 1937.
Smart, H. F.

Frozen Foods.

Western Canner and Packer, 29(1): 48. 1937.

Anon.

Selection and Growth of Produce for Freezing.
Western Canner and Packer, 29(9): 43. 1937.
Ries, M. A.

Effects of Handling Methods on Quality of Frozen Peas.

Western Canner and Packer, 29(11): 18, 19, 22-24. 1937.

Campbell, H. and Diehl, H. C.

Year - 1938 -

 $t^{d,j}$

Frozen Food Production.
Canner, 86(11): 15-17; (12): 16, 18, 24. 1938.
Diehl, H. C.

A New Field for Cooperative Enterprise (Cold Storage Lockers).

Newsfor Farm Cooperatives, Feb., 1938.

Mann, L. B.

Cold Storage Lockers for Preserving Farm-Dressed Meat
U. S. D. A., Bur. Animal Industry, Circ. A. H. D. No. 16
(Revised), March, 1938.

Warner, K. F.

- Processing and Handling of Quick-Frozen Orange Juice. Refrig. Eng., 35: 19-22, 51. 1938. Rosberg, N.
- Boom in Building for Community Cold Storage Lockers.

 Amer. Builder and Building Age, 60(2): 50-51. 1938.

 Anon.
- How Fresh-Frozen Vegetables are Prepared and Marketed.
 Western Grower and Shipper, 8(2): 9, 18, 19. 1938.
 Gast, R. H.
- The Possibilities of Frozen Foods in Retail Stores.
 Canner, 86(5): 27. 1938.
 Anon.
- Cool, Colder, Frozen. (Description of a Washington packing plant).
 Canner, 86(5): 25-26. 1938.
 Gavrilova, C.
- What is a Frozen Food?
 Food Indus., 10(4): 236-233. 1938.
 Anon.
- Frozen Foods Directory.
 Food Indus., 10(4): 239-249. 1938.
 Anon.
- A Study of Soybean Varieties, with Reference to their Use for Food. (Contains reference to freezing).
 Univ. of Ill. Agric. Exp. Sta. Bulletin 443. 1938.
 Woodruff, S. and Klaas, H.
- Quick-Freezing Process Possibilities for Fruit and Vegetables.
 Calif. Dept. of Agric. Bulletin, 27(1): 133-140. 1938.
 Sorber, D. G.
- Frozen Packs.
 Food Manufacture, 13(3): 75-76. 1938.
 Anon.
- Earliest Refrigeration.
 Food Manufacture, 13(3): 77. 1938.
 Anon.
- Progress in Food Cold Storage (contains references to fruits and vegetables).

 Food Manufacture, 13(3): 78-83. 1938.

 Pique, J. J.
- Freezing Preservation of Hothouse or Forced Rhubarb.

 Western Canner and Packer, 30(3): 25-27, 29. 1938.

 Rabak, W.

Frozen Food Industry.

Business Week, March 12, 1938.

(Noted in Daily Digest, Press Service, Office of Information, U. S. D. A., 68(53). March 17, 1938.)

Preparing and Freezing Fruits and Vogetables for Users of Refrigerated Lockers.

Proc. 11th Ann. Inst. Dairying, Wash. State College, Pullman, Wash., 99-103. 1938.

Berry, J. A.

Frozen Food Manufacturers need Caution. Food Indus., 10(3): 125. 1938. Anon.

Anon.

Quick-Freezing.
Food Indus., 10(4): 199,202. 1938.
Miller, I. C.

Wild Growth threatened for Frozen Foods.
Food Indus., 10(5): 281,284. 1938.
Miller, I. C.

Quality Control in Frozen Foods Industry.

Food Indus., 10(6): 320-323, 357-359. 1938.

Fruit Prod. Jour., 17: 363-367. 1938.

Tressler, D. K.

Summaries of papers, California Frozen Pack Conference, San Francisco, Calif. 1938. Northwest Frozen Pack (statistics, 1937), 22. Anon.

Government Program Outlined for Food Research Division, 24. Chace, E. M.

Fruit Products Division Concentrating on Enzymes, 27, 28.
Cruess, W. V.
Western Canner and Packer, 30(4). 1938.

Effects Noted of Blanching on Quality of Vegetables, 28.
Joslyn, M. A. and Marsh, G. L.

Conduction of Heat to Surface is Big Question in Packaging, 29-31.

Kuster, W.

No Danger of Botulinus in Frozen Fruits and Vegetables, 32.

Berry, J. A.

Western Canner and Packer, 30(4). 1938.

Cold Storage Lockers.
Capper's Farmer, June, 1938.
Montgomery, G. A.

Refrigerated Lockers Sweep the Corn Belt.
Indiana Farmers' Guide, May 21, 1938.
Curry, E. R.

Carotene and Ascorbic Acid Content of Fresh Market and Commercially Frozen Fruits and Vegetables.

Food Research, 3(1,2): 109-120. 1938.

Fitzgerald, G. A. and Fellers, C. R.

Microbiology in Relation to Food Preservation (contains references to freezing).

Food Research, 3(1,2): 189-197. 1938.

Prescott, S. C. and Tanner, F. W.

Vitamin C Content of Vegetables (Frozen Peas).

Food Research, 3(1,2): 133-140. 1938.

Jenkins, R. R., Tressler, D. K., and
Fitzgerald, G. A.

State Regulations of Cold Storage Locker Plants. Ice and Refrigeration, 94(2): 124. 1938. Anon.

Varieties of Vegetables Suitable for Freezing.

Ice and Refrigeration, 94(2): 125-126. 1938.

Tapley, W. T.

Northwest Frozen Foods Association. Ice and Refrigeration, 94(2): 127. 1938. Anon.

TVA Experiment in Refrigeration.

Ice and Refrigeration, 94(2): 128. 1938.

Anon.

Public Acceptance of Frozen Foods.

Ice and Refrigeration, 94(2): 158. 1938.

Anon.

Production of Quick Frozen Foods.

Ice and Refrigeration, 94(3): 219. 1938.

Anon.

Fruits and Vegetables: Studies Relating to their Freezing and Storage.

Ice and Refrigeration, 94(3): 220-223. 1938.

Plagge, H. H.

State College Expert Favors Frozen Foods.

Ice and Refrigeration, 94(3): 223. 1938.

Fellers. C. R.

Simple Methods for the Preparation and Freezing of Fruits and Vegetables intended for Storage in Lockers.

Ice and Refrigeration, 94(4): 301-303. 1938.

Tressler. D. K.

Fresh Fruit and Vegetable Dealers Object to Competition of Frozen Foods.

Ice and Refrigeration, 94(4): 304. 1938.
Anon.

Tri-State Frozen Locker Storage (Conference, Corvallis, Oregon).

Ice and Refrigeration, 94(5): 371-373. 1938.

Telford, D. H.

Vegetable Varieties for Freezing (Summary of Report, U.S.D.A. and Western Wash. Exp. Sta.)

Ice and Refrigeration, 94(6): 460. 1938.

Anon.

The Quick-Freezing Process in England.
Ice and Refrigeration, 95(1): 29-30. 1938.
Anon.

New Berries Developed for Freezing.

Ice and Refrigeration, 95(1): 38. 1938.

Anon.

Suggestions for Freezing and Storing Fruits and Vegetables in Refrigerated Locker Plants.

Ice and Refrigeration, 95(1): 31-36, 1939

Ice and Refrigeration, 95(1): 31-36. 1938. Plagge, H. H.

Fresh Berries for Christmas.

Electricity on the Farm, 2(5): 16-17. 1938.

Gavrilova, C.

Quick-Freeze Methods.
Canner, 86(17): 16, 18. 1938.
Grayson, R. V.

Frozen Pack Progress.
Canner, 86(20): 10. 1938.
Anon.

The Forecast is Freezing.
Canner, 86(20): 14. 1938.
Gavrilova, C.

- The Relation of Frozen Pack to Canning. Canner, 86(20): 15-16, 19, 28. 1938. Campbell, H.
- Canning, Freezing are Governed by Harvest ~ Time Requirements.

 Canning Age, 19: 186-188. 1938.

 Springer, J. F.
- Types of Bacteria Surviving in Frozen Pack Vegetables. Food Research, 3(3): 299-306. 1938.

 Lochhead, A. G. and Jones, A. H.
- Summary of Equipment and Supplies for Freezing Foods. Western Canner and Packer, 30(2): 21-36. 1938. Anon.
- The Concentration of Fruit Juices by Freezing.

 Bottler and Packer (London), July, 1938.

 Reprinted, Food Prod. Jour., 17: 360-362, 373, 1938.

 Bilham, P.
- Refrigerated Food Lockers.

 Farm Credit Administration, Cooperative Div., Wash., D. C.

 Circ. No. C-107. 1938.

 Mann, L. B.
- General Information on the Freezing Preservation of Fruits and Vegetables.
 - U. S. D. A., Bur. Chemistry and Soils, MC-30. 1938 Berry, J. A. and Diehl, H. C.
- Statement Regarding the Use of Cold Storage Lockers.
 U. S. D. A., Bur. Chemistry and Soils, MC-31. 1938
 Chace, E. M.
- Transporting Frozen Foods.
 Food Indus., 10(7): 385, 386, 417. 1938.
 Miller, I. C.
- Promising New Varieties of Lima Beans for Freezing. Food Indus., 10(7): 399. 1938.

 Anon.
- Close-Up of Frozen Foods Developments. Canning Age, 19(9): 351. 1938. Anon.
- Frozen Foods Steal the Show at Distributor's Convention (Cleveland, O.).
 Canning Age, 19(10): 381, 388, 1938.
 Ruhlman, R. H.

Quick Frozen Foods
U. S. Dept. of Commerce, Bur. Foreign and Domestic Commerce,
April, 1938.

Mundee, C. R. and Porcher, F. C.

Preservation of Farm Products by Freezing.
Ext. Bull. 230 (Revised), State College of Wash. 1938.
Russell. R. and Maddox, C. S.

Who is going to set standards for frozen peas?
Western Canner and Packer, 30(10): 109-110. 1938.
White, E. J.

National Survey Shows Record Frozen Food Packs (Statistics, 1937 Northwest Pack Frozen Fruits and Vegetables).

Western Canner and Packer Yearbook. 1938.

Anon.

Studies on Blanching of Vegetables (for freezing).

Western Canner and Packer, 30(5): 21, 22, (7): 35-37,

(8): 37-40. 1938.

Food Indus., 10(7): 379-381, (8): 435-436, 469. 1938.

Joslyn, M. A. and Marsh, G. L.

Progress Report Made on Vegetable Varietal Studies (U.S.D.A. and Western Wash. Exp. Sta.)

Western Canner and Packer, 30(8): 29-30. 1938

Anon.

Standardizing on Zero (Fah.) for Locker Temperatures.
Western Canner and Packer, 30(8): 32. 1938.
Anon.

Importance of Zero (Fah.) not Fully Understood.
Western Canner and Packer, 30(8): 32-33. 1938
Bodle, R. D.

Vegetable Variety Studies in Relation to Freezing. Canning Age, 19(7): 273-274. 1938.

Diehl, H. C.

Losses of Vitamin C: During Commercial Freezing, Defrosting and Cooking of Frosted Peas.
Food Research, 3(4): 409-416. 1938.
Fenton, F. and Tressler, D. K.

Certain Technological Aspects of Preservation Freezing.
Quick Frozen Foods, 1(2): 10-13, 53. 1938.

Joslyn, M. A.

Packaging Quick Frozen Foods.
Quick Frozen Foods, 1(2): 15-18. 1938.
Lowey, R. E.

Vitamin C in Vegetables: Storage Temperatures for Frosted Vegetables.

Ice and Cold Storage, 41(483): 100-101. 1938.

Jenkins, R. R., Tressler, D. K. and
Fitzgerald, G. A.

Iowa Refrigerated Locker Conference. (Abstracts of papers presented at Third Annual Conference, Ames. Iowa, 1938.)

Ice and Refrigeration, 95(4): 285-287. 1938.

Anon.

The Rise of Cold Storage Lockers and Locker Plants. Ice and Refrigeration, 95(4): 289-293. 1938. Thomas, P. E.

Commercial Processing of Spinach. (Contains ref. to freezing)
Canner, 87(20): 9. 1938.

Anon.

What Grocers Think (about frozen foods)
Western Canner and Packer, 30(11): 115, 121. 1938.
Anon.

Freezing Methods Evaluated.
Food Industries, 10(11): 618-621, 659. 1938.
Georgia Agr. Exp. Sta., Bull. 201.
Quick Frozen Foods, 1(4): 18-19, 47. 1938.
Woodruff, J. G.

Enzyme Activity in Frozen Vegetables: Artichoke Hearts.
Quick Frozen Foods, 1(3): 10-14. 1938.
Joslyn, M. A., Bedford, C. L. and Marsh, G. L.

Digest of Literature on Quick Frozen Foods.
Quick Frozen Foods, 1(3): 32-33. 1938.
Fellers, C. R.

The Effects of Freezing on the Vitamin Content of Vegetables - \mathbf{A} Review.

Quick Frozen Foods, 1(3): 44-49. 1938. Fitzgerald, G. A.

Some Commercial Aspects of the Frozen Foods Industry.
Quick Frozen Foods, 1(3): 54-56. 1938.
Carlton, H.

Freezing Suitability of Corn Varieties.
Canning Age, 19(11): 426-427. 1938.
Anon.

Storage of Fruits and Vegetables in Community Freezer Lockers.
U. S. D. A., Extension Service, Misc. Pub. 47. October, 1938.
Diehl, H. C. and Birdseye, M.

Frosted Groceries.
Country Gentleman, 7-8, 64-65. December, 1938.
Hibbs, B.

Vitamin Values of Garden-Type Peas Preserved by Frozen Pack Liethod.

1. Ascorbic Acid (Vitamin C.)
Food Research, 3 (5): 489-498. 1938.
Tedhunter, E. N., and Sparling, B. L.

Effect of the Rate of Freezing on Texture of Peas. Canning Age, 19 (13): 498-499, 512. Eickelberg, E. W.

Food Preservation Conference (Univ. of Tenn.)
Abstracts of papers.
Ice and Refrigeration, 95 (6): 441-443. 1938.
Anon.

Bacteria and Enzymes and their Relation to Food Preservation at Low Temperatures.

Canner, 87(5): 28. 1938.

Farwell, M. A.

Frozen Facks as a Cooperative Enterprise.

Farm Cooperatives, 5(9): 12-14. 1938.

Forehand, J. A.

Cryo-Vac. (Latex Rubber Balloon as Wrap).
Ind. & Eng. Chem., News Edition, 17(8): 293. 1938.
Anon.

Refrigerated Food Locker Plants.
Refrigerating Engineering, 36(4): 227-229, 266. 1938.
Mann, L. B.

Some Commercial Aspects of the Frozen Foods Industry. Refrigerating Engineering, 36(5): 291-294. 1938. Carlton, H.

Bacteria, Enzymes and Vitamins - Indices of Quality in Frozen Vegetables.

Refrigerating Engineering, 36(5): 319-321. 1938.

Tressler, D. K.

Second Food Preservation Conference. Knoxville, Tenn., Oct. 20-21.
Refrigerating Engineering, 36(6): 388-392. 1938.

Anon.

Frozen Pack Fruits for Ice Cream.

Ice Cream Trade Jour., 34(3): 16, 18, 21, 55. 1938.

Joslyn, M. A. and W. C. Cole.

Year - 1939 -

Types of Seeds Important in Frozen Vegetable Quality.
Western Canner and Packer, 31(3): 108-110. 1939.
Schwarte, C. D.

Commence of the second of the second

- Two Major Laboratories Issue Joint Statement on Blanching.
 Western Canner and Packer, 31(4): 117. 1939.

 Diehl, H. C., H. Campbell,
 M. A. Joslyn and G. L. Marsh.
- Some Comments on Methods and Equipment for Freezing.
 Western Canner and Packer, 31(4): 105-106. 1939.
 Knowles, F. W.
- Tentative Frozen Pea Grades Announced by Federal Bureau.
 Western Canner and Packer, 31(4): 110. 1939.
 Anon.
- Notes on the Tenderometer.

 Western Canner and Packer, 31(6): 113-114. 1939.

 Campbell, H.
- Frozen Foods for Seafarers.

 Western Canner and Packer, 31(9): 47-48. 1939.

 Anon.
- Quick Frozen Foods a la Mode. Western Canner and Packer, 31(12): 49-51. 1939. Sherman, C. Q.
- Characteristics Desirable in Peas, Beans and Corn for Canning and Freezing.

 Western Canner and Packer, 31(12): 13-16, 22. 1939...

 Hopkins, T. T. and J. L. Sawin.
- N. A. P. R. E. Discusses Frozen Foods. (Convention, Refrigeration Engineers at Los Angeles). Western Canner and Packer, 31(13): 46-48. 1939. Anon.
- Strawberry Vitamin C Content: (Deals with Frozen Strawberries).
 Western Canner and Packer, 31(13): 49. 1939.
 Rabak, W.

- Progress in Freezing Methods.
 Western Canner and Packer, 31(13): 52-53. 1939.
- Frood Freezing.
 Fruit Products Jour., 19(9): 110-111. 1939.
 Finnegan, W. J.
- Omit Extra Low Temperatures.
 Western Canner and Packer, 31(13): 53. 1939.
 Perry, R. L.
- Frozen Pack. (Note on National Frozen Foods Institute).
 Canner, 88(10): 8. 1939.
 Anon.
- Factors to be Weighed in Appraising Food Freezing Methods.
 Canner, 88(13): 15-16.
 Canner, 88(14): 15-16.
 Finnegan, W. J.
- U. S. Suggests Tentative Frezen Pea Grades. Canner, 88(15): 23. 1939. Anon.
- Hugo Carryover Monances Frozen Foods Packers' Progress.
 Canner, 89(6): 15. 1939.
 Anon.
- Frozen Pack Practices and Their Effect on Germ Life. Canner, 89(11): 14-16. 1939. Gavrilova, C.
- A Canner's Ideas of Packing Frosted Foods. Canner, 89(13): 12-14. 1939. Meister, C. J.
- Proceedings of First Cold Storage Locker Operators Conference.
 (Papers on Various Aspects of Refrigerated Locker Storage).
 Issued by the College of Agriculture, Madison, Wisconsin. 1939.
- First Step Taken in Formulation of Frosted Foods Institute.
 Canning Age, 20(2): 71-72. 1939.
 Anon.
- The Tin Can in Freezing Discussed at the California Conference. Canning Age, 20(8): 325-326. 1939. Hoey, J. J.
- Food Technologists form Institute at MIT Meeting. Food Industries, 2(8): 457. 1939.

 Anon.
- Packages and Packaging Materials Used by the Frezen Foods Industry. Food Industries, 11(3): 128-142. 1939

 Anon.

Tentative United States Standards for Grades of Frozen Lima Beans. Food Industries, 11(10): 554-555. 1939.

Anon.

A Study of Micrococci Surviving in Frozen-Pack Vegetables and their Enterotoxic Properties.

Food Research, 4(2): 203-215. 1939.

Jones. A. H. and A. G. Lockhead.

Further Studies on Behavior of Microorganisms in Frozen Cultivated Blueberries.
Food Research, 4(3): 287-292. 1939.
Smart. H.

Microbiological Studies on Commercial Packs of Frozen Fruits and Vegetables.

Food Research, 4(3): 293-298. 1939.

Smart. H.

Abstracts, Papers California Frezen Foods Conference.

Essential Factors for Securing Raw Materials of High Quality for Frezen Pack. 17-18.

Sorber, D. G.

The Secret of Frosted Food Merchandising.
Fruit Products Jour., 19(1): 18-19, 24. 1939.
Stringfellow, J. A.

Quality in Frozen Foods. 50. Joslyn, M. A.

Tentative United States Standards for Grades of Frozen Peas.51.
Bostwick, E. P.

The Metal Container in Food Freezing. 51. Clark, B. L.

Necessary Precautions in Manufacturing and Distributing High Quality Frozen Fruits and Vegetables. 51.

Chace, E. M.

General Aspects of Frosted Foods Merchandising and Packing. 52, 60.

Besanc, J. Fruit Products Jour., 19(2): 1939.

Desiccation of Frozen Food.

Fruit Products Jour., 19(2): 41-44, 59. 1939.

Hadfield, S. F.

- Health Aspects of Quick Frozen Foods. (Abstract).
 Fruit Products Jour., 19(3): 85-86. 1939.
 Tressler, D. K.
- A Pack with Possibilities.
 Farm Cooperatives, 6(2): 6-8. 1939.
 Diehl, H. C.
- Quick Frozen Foods in the United Kingdom.

 Ice and Refrigeration, 96(2): 148. 1939.

 Anon.
- Factors to be Considered in the Evaluation of Food Freezing Methods.

Ice and Refrigeration, 96(5): 429-432. 1939. Finnegan, W. J.

- The Design and Cost of Locker Plants.

 Ice and Refrigeration, 96(5): 437. 1939.

 Guest, W. E.
- Frozen Foods Locker Association Holds Second Annual Conference. (Corvallis, Oregon).

 Ice and Refrigeration, 96(6): 516. 1939.
- Preparing and Handling Frozen Foods at the Packing Plant. Ice and Refrigeration, 97(4): 285-286. 1939. Eickelberg, E. W.
- Some Observations on Development in the Freezing Preservation of Fruits and Vegetables. (Describes Western Plants and Laboratories).

Ice and Refrigeration, 97(5): 361-362. 1939. Plagge, H. H.

Moisture-Vapor Proofness of Wrapping Materials Used in Frozen

, Ice and Refrigeration, 97(6): 449-451. 1939.

Dubois, C. W. and D. K. Tressler.

- Nutritional Values of Quick Frozen Foods.

 Quick Frozen Foods, 1(8): 10, 36. 1939.

 Esselen, W. B.
- Control Method for Scalding Vegetables for Freezing.
 Quick Frozen Foods, 1(8): 14-15. 1939.
 Mergentime, M.

- The Development and Extent of the Frosted Food Industry. Quick Frozen Foods, 1(8): 19-20, 32, 37. 1939. Schaars, M. A.
- Storage of Fruits and Vegetables in Community Freezer Lockers. Quick Frozen Foods, 1(9): 10-11, 34-35. 1939.

 Diehl, H. C. and M. Birdseye.
- Freezing Foods in Small Containers.
 Quick Frozen Foods, 1(9): 16-18, 32. 1939.
 Melhart, R. P.
- The Vitamin B₁ and Vitamin B₂ (G) Content of Vegetables— Influence of Quick-Freezing and Canning on Vitamin B₁ and G (B₂).

Quick Frozen Foods. 1(8): 24-25. 1939.

Fellers, C. R., W. B. Esselen and
G. A. Fitzgerald.

- Uniform Cold Storage Act Applying to Quick Frozen Foods.
 Quick Frozen Foods, 1(9): 20-26. 1939.
 Anon.
- Laboratory Control for Scalding Corn for Freezing.
 Quick Frozen Foods, 1(11): 12, 40. 1939.

 Mergentime, M.
- Quick Frozen Pea Standards.
 Quick Frozen Foods, 1(11): 30. 1939.
 Anon.
- Desiccation of Frozen Foods.

 Quick Frozen Foods, 1(12): 14-15. 1939.

 Ice and Refrigeration, 27(2): 111-113. 1939.

 Refrigerating Engineering, 38(4): 223-225. 1939.

 Finnegan, W. J.
- Quality Control of Frozen Foods Production.

 Refrigerating Engineering, 37(5): 306-309, 340. 1939.

 Fitzgerald, G. A.
- Bacteria and Other Biological Factors in Relation to Frozen Foods.

Refrigerating Engineering, 37(5): 310-312. 1939. Sealey, J. Q.

Nutritive Value and Preparation of Frozen Foods.

Refrigerating Engineering, 38(2): 78-80. 1939.

Wilmot. J.

- Freezing Fruits and Vegetables in the Southwest.

 Refrigerating Engineering, 38(5): 286-288. 1939.

 Heid, J. L.
- Railroad Service and Frozen Foods.

 Refrigerating Engineering, 38(5): 277-278. 1939.

 Woolrich, W. R.
- 27 Centuries of Refrigeration.
 Western Frozen Foods, 1(1): 9, 12-15. 1939.
 Knowles, F. W.
- Recipes for Cooking Frozen Foods and Directions for Freezing Fresh Foods.

 Kane and Harcus Company, Everett, Washington. 1939.

 Knowles, Mrs. F. W.
- Home Preparation of Fruits and Vegetables for the Freezer-Locker.
 Univ. of Tenn. Agri. Expt. Sta. Bull. 168. 1939.
 Carlton, H.

United States Patents

Year - 1921 through 1936 -

Freezing of Fish and Other Articles of Food.
No. 1,367,024. Feb. 1, 1921.

Dahl N.

Method of Freezing and Preserving Perishable Products.
No. 1,520,811. Dec. 30, 1924.

Davis, I.

Method of and Apparatus for Freezing Materials. No. 1,527,562. Feb. 24, 1925. Kolbe, R. E.

Process for Preserving Fruits (Dextrose and Freezing).
No. 1,564,599. Dec. 8, 1925.

Magaw, J. S., and Magaw, A. S.

Method of Treating Berries and the Like (Mucilaginous Solution).
No. 1,582,858. Apr. 27, 1926.
Rezos, M.

Method of Freezing and Transporting Perishable Food Products.
No. 1,586,898. June 1, 1926.
Haslacher, A. B.

Freezing Method.
No. 1,641,441. Sept. 6, 1927.
Kolbe, R. E.

Method in Preparing Foods and the Product Obtained Thereby.

No. Re. 16,740. Reissued Sept. 20, 1927.

Birdseye, C., to Frosted Foods Co., Inc.

Preserving Vegetable Produce.
No. 1,668,903. May 8, 1928.

Haslacher, A. B.

Mothod for Conservation of Meat, Eggs, Fruit, and Other Foodstuffs for Lengthy Periods Under Chilled Conditions.

No. 1,673,694. June 12, 1928.

McLeod, A. R. M., - to Food Chillers, Ltd.

Preserving Fresh Fruit.
No. 1,729,893. Oct. 1, 1929.
Oliver, S. E.

Method of Preparing Consumer Packages.

No. 1,759,682. May 20, 1930.

Birdseye, C., - Frosted Foods Co., Inc.

Freezing Apparatus.

No. 1,769,088. July 1, 1930.

Vucassovich, M. P.

Freezing Apparatus (Continuous Juice Freezer).

No. 1,772,424. Aug. 5, 1930,

Kohr, E. D.

Method of Preparing Food Products.

No. 1,773,079. Aug. 12, 1930.

Birdseye, C.

Refrigerating Apparatus.

No. 1,773,081. Aug. 12, 1930.

Birdseye, C.

Method of Packaging Fruit Juices.

No. 1,775,549. Sept. 9, 1930.

Birdsoye, C., to Frosted Foods Co., Inc.

Apparatus for Freezing Materials.

No. 1, 777,094. Sept. 30, 1930.

Kolbe, R. E.

Apparatus and Process for Treating Materials.

No. 1,783,864,)

No. 1,783,867 Dec. 2, 1930.

Vogt. C. W., to Vogt Instant Freezers, Inc.

Refrigerating Composition.

No. 1,786,842. Dec. 30, 1930.

Hannach, O., to Wilhelm Kash.

Refrigerating Apparatus.

No. 1,802,369. Apr. 28, 1931.

Birdseye, C., to Frosted Foods Co., Inc.

Refrigeration System.

No. 1,814,915. July 14, 1931.

Grayson, R. V., and Foster, C. M.

Refrigerating Apparatus and Method of Refrigerating Food Products.

No. 1,817,890. Aug. 4, 1931.

Birdseye, C., to Frosted Foods Co., Inc.

Refrigerating Apparatus.

No. 1,822,077. Sept. 8, 1931.

Birdseye, C., to Frosted Foods Co., Inc.

Refrigerating Apparatus.

No. 1,822,123. Sept. 8, 1931.

Birdseye, C., to Frosted Foods Co., Inc.

Refrigerating Apparatus.

No. 1,822,124. Sept. 8, 1931.

Birdseye, C., to Frosted Foods Co., Inc.

Method of and apparatus for Freezing Materials. No. 1,835,881. Dec. 8, 1931.

Kolbe, R. E.

Consumer Package.

No. 1,852,228. Apr. 5, 1932.

Birdseye, C., to Frosted Foods Co., Inc.

Method of Preparing Apples for Freezing. No. 1,877,587. Sept. 13, 1932.

Rascho, R. A.

Refrigerating Apparatus.
No. 1,880,232. Oct. 4, 1932.

Birdseye, C., to Frosted Foods Co., Inc.

Food Freezing.

No. 1,884,429. Oct. 25, 1932.

Warner, D. K.

Apparatus for Freezing Canned Goods.

No. 1,892,224. Dec. 27, 1932.

Sorber, D. G.

Method of Quick Freezing.

No. 1,905,602. Apr. 25, 1932.

Patterson, F. H.

Method and Apparatus for Rapid Freezing and Handling Comestibles. No. 1,925,033. Aug. 29, 1933.

Finnegan, W. J.

Deaerating Freezing Process and Apparatus Therefor.

No. 1,938,522. Dec. 5, 1933.

Grayson, R. V.

Apparatus for Freezing Canned Goods.

No. 1,940,192. Dec. 19, 1933.

Sorber, D. G.

Method of Reducing Frozen Liquid.

No. 1,940,353. Dec. 19, 1933.

Jenkins, J. C.

Quick Freezing Process and Refrigerant.

No. 1,944,857. Jan. 23, 1934.

Atwell, H. V., to Standard Oil Co., Chicago, Ill.

Refrigeration System.

No. 1,948,790. Feb. 27, 1934.

Grayson, R. V.

Freezing Systems.

No. 1,947,082. Feb. 13, 1934. No. 1,947,083. Feb. 13, 1934.

Haslacher, A. B.

Freezing Foods or the Like Such as Fish, Fruit Juices, Etc. No. 1,952,666. Mar. 27, 1934.

Foss, B. S., to B. F. Sturtevant Co.

Process and Apparatus for Hardening Material.

No. 1,953,521. Apr. 3, 1934.

Vogt, C. W., to Vogt Instant Freezers, Inc.

Method of and Apparatus for the Rapid Freezing of Liquids. No. 1, 970,437. Aug. 14, 1934.

Snitkin, N.

Refrigerating Methods and Machine. No. 1,983,754. Dec. 11, 1934.

Hall, B., to Frosted Foods Co., Inc.

Freezing Food Products Such as Fruit Juices, Meats, Etc., in Individual Containers.

No. 1,998,431. Apr. 23, 1935.

Birdseye, C., to Frosted Foods Co., Inc.

Mixing, Pumping and Freezing Materials Such as Ice Cream, Fruit Juices, Eggs, Lard, or Lard Substitutes.

No. 2,013,016-17-18. Sept. 3, 1935.

Vogt, C. W., to Vogt Processes, Inc.

Refrigerating Apparatus.

No. 2,014,550. Sept. 17, 1935.

Birdseye, C., and B. Hall, to Frosted Foods Co., Inc.

Fast Freezing Apparatus.

No. 2,042,013. May 26, 1936.

MacBride, D.

Method of Conserving Victuals in Closed Containers (Vacuum Freezing). No. 2,052,270. Aug. 25, 1936.

Zuelly, H.

Apparatus for Effecting Quick Freezing. No. 2,053,520. Sept. 8, 1936.

Eisemann, F. T., to The King Co.

Apparatus for Cooling and Freezing Food Products. No. 2,070,729. Feb. 16, 1937.

Harsch, Chester A. and Fingerhooth, Dale A.

Freezing Apparatus.

No. 2,071,465. Feb. 23, 1937.

Huber, Joseph.

Method of and Machine for Freezing Certain Comestibles. No. 2,077,608. April 20, 1937.

Henry J. Wood.

Freezing Device for Edibles.

No. 2,085,160. June 29, 1937.

Kaup, Fred H. and Kinyoun, Floyd H.

Method and Apparatus for Producing Cold.
No. 2,101,953. December 14, 1937.
Oman, Erik.

Freezing Process for the Separation of the Constituents of Liquids.
No. 2,102,134. December 14, 1937.
Schuftan, Paul

Freezing Medium, Method of Production and Application for Freezing Purposes.

No. 2,102,506. Documber 14, 1937.

Bland, Frederick Oliver Smith

Method of Freezing Fruits.

No. 2,103,925. December 28, 1937.

Zarotschenzeff, W. M.

Method of Refrigeration.

No. 2,107,053. February 1, 1938.

Coons, Uzal E.

Water Ice and Dry Ice Refrigeration System No. 2,109,310. February 22, 1938

Cordrey, A. J.

Method of Packing Blocks of Comestibles for Freezing and Product Thereof.

No. 2,114,530. April 19, 1938.

Gorton, Jr., T. S.

Method and Apparatus for Accelerating the Production of Frozen Articles.

No. 2,114,642. April 19, 1938.

West, F.R.

Method and Apparatus for Freezing Vegetables and Fruits. No. 2,116,738. May 10, 1938.

Zarotschenzeff, W. M.

Apparatus for Transfer of Meat. No. 2,117,961. May 17, 1938.

Jay, E. G.

Method and Apparatus for Condensing Liquids by Freezing. No. 2,119,182. May 31, 1938.

Schuftan, Paul and Ranke, Hans.

Washing Food with Refrigerant. No. 2,172,417. July 7, 1938:

Taylor, R. B. to T. V. A.

Separating Refrigerant from Frozen Foods. No. 2,172,418. July 7, 1938.

Taylor, R. B. to T. V. A.

Year - 1939.

Process of Freezing Food Products. No. 2,162,213. June 13, 1939.

Conn. C. J.